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School of Culinary Arts & Food Technology - Winter Newsletter 2017

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School Graduation Day 2017

The School of Culinary Arts & Food Technology students graduated recently in the magnificent surroundings of St. Patrick's Cathedral. Professor Brian Norton, President DIT congratulated the school graduates highlighting that DIT has a long history of over 130 years and noting that graduates have played important roles in technical and scientific innovation, in economic and social development and in cultural and academic life of Ireland and internationally. Professor Norton also reminded graduates that they were now members of the Graduate Network [www.dit.ie/Graduatenetwork](http://www.dit.ie/Graduatenetwork).

New Master’s Degree in Gastronomy and Food Studies

**Twenty students** commenced their first year studies on the new two year part time *Master’s Programme in Gastronomy and Food Studies* in September 2017. They range in ages and experience and are drawn from the fields of professional cookery, restaurateurs, entrepreneurs, food writers, nutritionists, marketing and communications. Their first semester has been action packed with guest speakers, field trips, meal experiences and plenty of debate. Photo below Gastronomy & Food Studies students gather at a Seminar on Traditional Food Skills for Tomorrow organised by the Dublin Food Chain in conjunction with LEO Dublin City and The TASTE Council of Ireland. *(Dr. Mairtin Mac ConIomaire, Senior Lecturer Culinary, DIT)*

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School of Culinary Arts & Food Technology ‘Newsletter’ Submissions (Next Issue): Please e-mail submissions for inclusion to: [James.p.murphy@dit.ie](mailto:James.p.murphy@dit.ie) Thank you !!
Colleagues, Friends and Supporters

New colleagues, colleagues on the move, recent retirements

The School of Culinary Arts and Food Technology is delighted to welcome three new colleagues (Alan Doyle, Gary Malone and Anthony Farrell) to our school team. Under the direction Paul Neary (School Culinary Supervising Manager) Alan, Gary and Anthony will be based in the school training kitchens, we wish them well. The school wishes to thank our former colleague Kathleen Nugent for her service and hard work wishing her a lengthy and satisfying retirement and to Jackie Rigney (School Administrator) who has recently taken up a new position in the School of Retail Services Management, DIT. The school finally wishes to thank our former colleagues Clare Cullen, Thomas Lennon and David Spain for their service and commitment to the school we wish them all the very best of success in their new roles in the institute.


World Chefs - Launch New Logo (replacing WACS)

Worldchefs - The world Association of Chefs Societies which The School of Culinary Arts & Food Technology is an officially accredited partner school recently undergone a re-branding of their logos and emblems and these included Worldchefs (World Association of Chefs Societies). 'Worldchefs' is now also the official title that is used for all future marketing and promotional materials for all partner schools and replaces the title WACS. Please see new logo (right side picture) John Clancy- Senior Lecturer Culinary Arts & Worldchefs Education Director.

Congratulations on your new arrival

The School of Culinary Arts and Food Technology congratulates our school colleague Dr Karen Casey on the recent birth of her new daughter Faye. We believe that both Karen and Faye are doing very well.

Baker of the Year Winners (sponsored by Andrew Ingredients)

DT.418 Bakery students both winners of the Baker of the Year awards (kindly sponsored by Andrew Ingredients), Kinga Pecsi and Fiona Patterson (photo right) will travel to Liverpool on January 22nd to take up their prizes of a special cake decorating course at Renshaw (Ann-Marie, Lecturer Baking & Pastry Arts, DIT)
School Awards Day

The School of Culinary Arts and Food Technology held their annual 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 there families. A special presentation was made to Panelto Foods for their significant investment in awarding annual scholarship bursaries to students of the school. Dr Frank Cullen (Head of School Culinary Arts and Food Technology) 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 Tony Campbell, 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 and to Jackie Rigby and Fiona Lee (School Administrators) for their hard work behind the scenes towards coordinating this prestigious event for our school.

AWARD SPONSORS

- Musgraves Marketplace.
- Panelto Foods
- Stafford Lynch Ltd.
- Manor Farm Chicken
- Worshipful Company of Bakers.
- Catering Management Association of Ireland.
- Bolton Trust- Docklands Innovation Park.
- Vintners Federation of Ireland.
- O’Brien Ingredients.
- IREKS Ingredients.
- Panel of Chefs of Ireland.
- Andrew Ingredients Ltd.
- Licensed Vintners Association.
- Flour Confectionary & Bakers Association.
- Alliance for Bakery Students & Trainees.
Beverage Research Network (BRN) Day

Colleagues of the School of Culinary Arts & Food, DIT joined Tallaght IT Trinity College Dublin and Dublin City University to support The Beverage Research Network’s recent meeting and research day which was hosted at the Synergy Centre, Tallaght IT. Some of speakers and their presentations on the day included; (Dr. Paul Davis - DCU and Nephin Distillery ‘Coopering and the Irish Spirits Industry – a study of both the history and development of coopering in Ireland’. Christina Wade—Trinity College Dublin ‘The Re-emergence of Female Brewers and Consumers of Beer in late 20th and Early 21st Ireland’, Patricia Metcalf - IT Tallaght ‘Let’s talk about Guinness…and sex” and Fionnán O’Connor -Whiskey Author ‘In Praise of Porridge: An Early Morning Plea for Irish Whiskey’s Versatile Birth right’. Thanks were offered to Dr. Brian Murphy , Dr. Eamon Maher and Susan Boyle (Tallaght IT) for hosting an excellent BRN day (James Murphy, Assistant Head School of Culinary Arts & Food Technology)

Dutch Professor gives lecturer on ‘Flavour’

Professor Peter Klosse, visited DIT Cathal Brugha Street to give a lecture titled ‘Is it time for a new flavour paradigm?’ Peter is owner of the luxury 5-star Hotel Gastronomique De Echoput in the Netherlands whose Michelin starred restaurant is world famous. For his PhD, he developed a theory on flavour classification and wine and food pairing, which has been widely adopted. He is director of the Research Centre for gastronomy and Foodservice in the Hotel Management School, Maastricht. Peter argues that the old paradigm of sweet, sour, bitter, salty and umami needs to be overhauled, noting that flavour is a combination of the olfaction, gustatory and trigeminal systems. There were over 80 people in attendance and following a lively questions and answer session, a reception in the Green Room offered the perfect networking opportunity for all to further debate and tease out this fascinating topic.

Dublin Gastronomic Symposium (DGS)

The DGS Committee is delighted to announce Food and Power as the theme for the 2018 Symposium (29-30th May 2018). The DGS organisers invite papers about food and power, including but not limited to the following topics:

- Status, gender, elite foods and cultural capital / Reciprocity and the power of gift-giving
- Food-supply chains, famine, or ‘food mountains’ / Anorexia, fat shaming, trolling in social media / Gluttony as a symbol of power / ‘The power of creating and communicating a ‘food story’
- The power of food and drink tourism / Celebrity chefs and the power of media / Power struggle within academia: the battle for food studies to be accepted as a discipline
- Power relationship between interns or commis chefs and employers / Power of food imagery in advertising, film, and literature / ‘The power of the food and wine critic in shaping the contemporary food and beverage landscape, and the power of food to excite and give pleasure.'
The brainchild of Irish Michelin starred chef and restaurateur J.P. McMahon, this international annual symposium and conference was hosted again in Galway. 25 students from DIT’s School of Culinary Arts & Food Technology joined over 400 guests for two days of special presentations and networking opportunities. Past school students presenting included Halaigh Whelan-McManus (BA Culinary Arts c.2008) currently head chef in the 3 star Michelin restaurant Maamoe, Norway speaking about they changed the way they worked to reduce the hours worked in the kitchen. Anna Haugh (Professional Cookery, 2002) left spoke bravely about ‘the silent kitchen’ where she discussed her experience of witnessing bullying within professional kitchens and how chefs’ silence on this issue was a major issue particularly in and industry that mental health is a real issue. Cuán Greene (BA Culinary Arts 2015), winner DIT David Gumbledon Award, was the closing speaker at FOTE. Cuán has recently returned from Mexico where he was involved in a twelve week pop-up restaurant in the jungle with René Redzepi and the NOMA team. He then went travelling around Mexico with fellow graduate Harry Colley and it is of the importance of language and communication that he spoke. Domini Kemp, who commenced the Masters in Gastronomy and Food Studies in DIT Cathal Brugha Street in September 2017, spoke on Tuesday morning of food and cancer, drawing on personal experience of having cancer twice and her research journey in searching for how food could help the recovery process and also help reduce the chance or re-occurrence. All in all, there were fifty two speakers from twenty two different countries discussing topics ranging from sustainability, mental health, inequality, training of chefs, reducing working hours and the importance of taking time out. The overarching theme was taking action and influencing change within the food world.

School Culinary Arts & Food Technology collaborates ‘Kennedy Summer School’

The annual Kennedy Summer School, New Ross, Co Wexford hosted a number of expert discussions and was billed as ‘A Festival of Irish and American, History, Politics and Culture’. There were over 40 guest speakers participating over three days on a wide variety of different subjects including Brexit and Ireland’s relationship with the US. The summer school also gathered a panel of leading historians to assess the legacy of President John F. Kennedy, 100 years on from his birth. During the Summer School on of the most famous Irish tea parties was re-enacted at the Kennedy Homestead in Dunganstown during the annual Kennedy Summer School September last. Mike O’Connor, Assistant Head, School of Culinary Arts & Food Technology, Margaret Roche, Head Chef at Hugos Restaurant Dublin, Paul Kelly Executive Pastry Chef at the Merrion Hotel & DIT Lecturer and Kevin Dundon, Chef Proprietor of Dunbrody Country House Hotel & Restaurant collaborated to host the event at the Dunganstown, Kennedy Homestead. http://www.kennedysummerschool.ie/
**School Events and Developments**

The 5th DIT Monin Cocktail Challenge took place recently in the School of Culinary Arts & Food Technology Training Bar. This year the non-alcoholic cocktail competition was extremely popular with the students. The judges were wowed by the flavour combinations and cocktail skills of the 43 entrants. All cocktails were based on Monin premium syrups and purees, and top industry professional judges awarded points for appearance, aroma, taste and the commercial appeal of the cocktails. Due the extremely high standard of the cocktails entered, the final round consisted of five cocktails which competed for the top three positions. Mr. Tom Donohoe (Monin Business Development Manager) congratulated all competitors and awarded prizes to the top three finalists. James Murphy Assistant Head of school, who also took part as a judge in the final round offered sincere thanks to Mr. Tom Donohoe (sponsor and judge), Balaz Kiss (Judge, Shelbourne Hotel), Warren McElhone (Judge, DIT, MacNean House), Ms. Lynsey White, Mr. James Sheridan and Ms. Judith Boyle (School of Culinary Arts & Food Technology) and all the competitors who entered. The 5th DIT Monin cocktail challenge winners were as follows:

1st place (Overall winner) Cocktail Name: ‘Winter Sunrise’  Prepared by: Karolina Medasova. Ingredients & method: 5cl Monin Winter spice syrup, 7cl Orange juice, 7cl Apple Juice, 2cl fresh lime (shake with ice and strain into martini glass which has been sugar rimmed & dipped in cinnamon syrup. Garnish with a cherry.

2nd place: Cocktail Name: ‘After Eight delight’  Prepared by: Louise Delaney. Ingredients & method: 3.55cl Monin Chocolate Mint Syrup, 1.7cl Monin Mint syrup, 1 shot of espresso , 4-6 scoops of vanilla ice cream. Blend together until smooth. Pour into a hurricane glass decorated with chocolate and garnish with whipped cream, After eight chocolates, cacao powder and mint.

3rd place: Cocktail Name: ‘Long Beach Sunset’  Prepared by: Harry Riehn. Ingredients & method: 6cl Monin Pink Grapefruit Syrup, blend with ice, place in glass, then blend 4cl Monin Strawberry syrup and 8cl passion fruit syrup with ice and pour into glass on top of grapefruit ice, the blend 8cl banana syrup and 8 fresh mango pieces with ice and

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**Musgraves Professional Butcher Lamb Demonstration (DT487)**

James Fox (Lecturer Culinary Arts) organised a full Lamb butchery demonstration for the Professional Butchery Students on the DT487 program. Mr. Eoin Walsh, Master Butcher, Supervalu, Mount Merrion provided the demonstration and the students found it to be an excellent learning experience. Some positive feedback from this group to date has been that since our sausage making class one student has begun producing and selling homemade sausages in his SuperValu store very successfully, with 80 Kgs (160 lbs) of homemade sausages sold in the first week of production.
School Events and Developments

A 'Magic Trip' foraging wild mushrooms in The Devils Glen Co.Wicklow.

4th year BA Culinary Arts and Entrepreneurship students were treated to a lecture from Mr Bill O'Dea (Ireland's top mycologist) and his wife Freda, this highly informative Lecture was based on Toxic and Edible Irish mushrooms. Students then travelled to The Devils Glen Forest in Co.Wicklow where they were given a lesson in how to search, harvest, clean and cook wild mushroom while taking in some breathtaking sights en route (photos below). After a 2 hour forage the students were given an identifying exercise of all the mushrooms found, categorizing them into toxic, inedible and edible. Freda also introduced the group to her pure silk which is dyed using wild Mushrooms. The day ended with a taste of the days pickings which included, Hedgehogs, Ceps, Chanterelles, Russula, Amethyst Deceivers, Horse mushrooms, baby stinkhorns and many more. (Dermot Seberry, Lecturer Culinary Arts)

The Market Butcher / The Whole Hoggs - Masterclass for School of Culinary Arts & Food Technology

The award winning Market Butcher- Michael Birmingham) and The Whole Hoggs—Peter Whelan (photos below) jointly organised a special Masterclass for students and staff recently in the Kathleen O’Sullivan theatre, DIT Cathal Brugha Street, under the direction of Pat Zaidan (Lecturer Culinary Arts). The Market Butchers are suppliers of the award products like Connemara Hill Lamb, O’Doherty’s Organic Pork and Dry Cure bacon range. They are also the exclusive stockists of Beef, Lamb, Venison, Rabbit and Wallaby from Lambay Island and are pleased to now announce that they are now supplying the multi award winning Kilkenny Rose Veal. The Market Butcher with locations as; Whitewater Shopping Centre Newbridge, Park Shopping Centre Prussia Street, Greenogue Business Park Rathoole. Both Michael and Peter gave an excellent training session with included live butchery skills, question and answer sessions revolving around provenance and quality of their meats.

44th World Skills Competition 2017 – Abu Dhabi

DIT’s trainee’s were members of the Irish WorldSkills team which took home seven Medallions for Excellence at the 44th World Skills competition held recently in Abu Dhabi. Team Ireland’s Medallions of Excellence included one for Restaurant Service. Launched in 1950 and taking place every two years, the World Skills competition is the largest event of its kind in the world and brings together vocational students and apprentices from 77 different countries. The School of Culinary Arts & Food Technology congratulations all of the team that represented Ireland.
Industry and Civic Engagements

Seafood Masterclass with Bord Iascaigh Mhara (BIM)

The School of Culinary Arts and Food Technology and Bord Iascaigh Mhara (BIM) worked together recently in providing a Seafood Masterclass for Chefs which included seafood preparation and filleting classes. These training sessions were lead by Mr. Hal Dawson (Master Fishmonger) and were offered at the Oceanpath ‘Reid’s Fish Shop’, West Pier, Howth, Co Dublin. All participants were also presented with certificates to recognise their successful completion of the course, Anna Cruickshank (School Management Team) offered thanks to everyone involved especially to Lorraine O’Bryne (BIM) and Laura Desmond O’Brien.

School sponsors Lourdes Youth & Community Services Ltd (LYCS) training initiatives.

The School of Culinary Arts and Food Technology were delighted to continue their support of free cooking lessons in DIT, Cathal Brugha Street to assist volunteers of the Lourdes Youth & Community Services who kindly give up their free time to prepare meals for the local community. Rachel Dempsey again thanked Dr Frank Cullen (Head of School), James Murphy (Head of Culinary Operations, DIT) and Paul Neary (Culinary Supervisor, DIT) stating that these lessons will make a real and meaningful impact on delivery of their services to those in need in the local community. Thanks were also offered to the school for providing chefs jackets and knife sets for all the attendees which were used for these special training sessions.

School initiatives for Food Safety Day 2017

The School of Culinary Arts & Food Technology held a series of events recently to create awareness and increased support for ‘Action Food Safety’ which is co-ordinated by ‘National Hygiene Partnership (NHP). James Murphy (Head of Culinary Operations, DIT) stated that the school was delighted to support food safety initiatives to heighten overall food safety awareness and to promote the importance of food safety training in which the school (via it’s dedicated full and part-time programmes) have been active leaders both nationally and internationally for many years.
Students and Colleagues across the media

Employee of the Year Award

The inaugural Irish Hotel Federation, Dublin Branch, Employee of the Year Award took place on Thursday 23rd November in the Clayton Hotel Cardiff Lane. 16 employees from hotels around Dublin were nominated, with Ciara McNamara of Jurys Inn Parnell Street being awarded the honour of becoming the first recipient of the award. Pictured at the event (right side photo) is Joe Dolan IHF President, Ciara McNamara, Jurys Inn Parnell Street, Peter Collins, IHF Dublin Branch Chair and Mike O’ Connor, Assistant Head, School of Culinary Arts & Food Technology.

Farmers Journal reports on School Graduate

Graduate of the DT416 Culinary Entrepreneurship programme Caroline Corr was recently reported in the Irish Farmers Journal, she is currently based at the Bord Bia, Dubai Office. Caroline also speaks about her intended move into business development roles for growing Irish food companies or to eventually develop her own food business.

Traditional Skills for tomorrow seminar

The Taste Council of Ireland organised a one day seminar to explore Ireland’s legacy of traditional food skills and how these can have a role in modern-day innovation. Post Graduates students (DT414, DT415, DT4900) from the School of Culinary Arts & Food Technology attended this event which was held in the Rotunda Room at City Hall. Speakers included (Diarmuid Murphy Lecturer in Culinary Arts, DIT, Dr. Máirtín Mac Con Iomaire, Senior Lecturer in Culinary Arts, DIT and Chair of the MA Gastronomy and Food Studies, Darina Allen, Birgitta Curtin The Burren Smokehouse, Sarah Furno, Cashel Blue Cheese, William Despard The Bretzel Bakery. The event was co-hosted by The Local Enterprise Office and the Dublin Food Chain.

School Success at ‘Eurotoques Young Chef of the Year’

Eurotoques held their gala dinner recently in the Intercontinental Hotel in Ballsbridge to showcase the six finalists and announce the 2017 Eurotoques Young Chef of the Year. In attendance was last year’s winner Meave Walsh, a graduate of the B.Sc. (Hons) Culinary Entrepreneurship, who has spent the last year in Cornwall working for Nathan Outlaw, one of last year’s judges. Two of the six finalists this year are recent graduates from the School of Culinary Arts and Food Technology: Jack Leonards (Restaurant Patrick Guilbaud) and Bronagh Rogers –photo left(Viewmount House). This year’s winner was Conor Halpenny who is working in Restaurant Chapter One, whose head chef Eric Mathews is also a graduate of the BA (Hons) Culinary Arts. Other SCAFT graduates in attendance included Colm Lanigan Ryan (Larousse Foods), Ian Mannix (Bord Iascaigh Mhara), John Poole (Stafford Lynch) and indeed two of the judges, Anna Haugh and Richard Corrigan who are both internationally renowned chefs.
Contributions of Success by Students & Colleagues.

Culinary Arts Student wins prestigious Oxford Grant

Deborah Ryan (seen below), a third year student on the BA(hons) Culinary Arts was joint winner of the prestigious Oxford Symposium on Food and Cookery Young Chefs Grant 2017 which allows young chefs from all over the world to attend the annual Symposium and also to work and network with some of the world’s leading chefs, food writers and historians. Deborah was chosen along with a young Indian chef from an international competition, having submitted an essay to a team of judges which is chaired by Harold McGee. The prize included a tour of Borough Market in London prior to attending the Symposium in Oxford over the July weekend.

Tasty Creations for Christmas

Students of DT407/2 Pastry 2 group (seen right) displaying their decorated gingerbread houses and finished mince pies created recently during their pastry arts classes under the direction of Roseanna Ryan (Lecturer Culinary & Pastry Arts).

School Involvement in International Food Conference

The 7th International Conference on Food Studies was held recently in the Roma Tre University, 200 delegates from over 80 countries were in attendance. Diarmuid Murphy (Lecturer Culinary Arts, DIT) and Adrian Callinan a recent graduate of the MSc programme in Cathal Brugha Street delivered papers at the conference. Diarmuid paper was entitled “A Comparative Analysis of Restaurant Brand Images in London and Dublin” and Mr. Callinan’s paper was “A brief History of European brewing & Craft beer in Ireland”.

Tasting Joyce

FEAST is a series of online publications that explore our relationship with food as a social event, a marker of identity, a product of history and a commodity for trade. Eclectic and scatological in approach FEAST works closely with writers, artists, curators and chefs to reflect and comment on encounters and debates between the culinary, literary and visual arts. FEAST teamed up recently with the James Joyce Centre for a journey through the tastes and smells of Joyce’s Dublin. Accessing Joyce’s writing through the food and scents that frame them, working with Dave Power, chef and general manager of Gallagher's Boxy House, they developed an 8 course ‘tasting’ menu providing a range of food encounters that reflect and unravel ideas in Joyce’s work. The evening included readings, artworks by Nuala Clooney and Kaye Winwood and a miscellany of key foods and ingredients referenced by Joyce, with songs and context provided by Dr. Máirtín Mac Con Iomaire (DIT) and Flicka Small (UCC). Jack Smyth beer and porter brewed by Pádraic Óg Gallagher was served. The evening was curated by Elisa Oliver in collaboration with the James Joyce Centre Dublin and Irish Food Trail.
Contributions of Success by Students & Colleagues.

BSc Culinary Entrepreneurship First Years 'Artisan Food - Professional Kitchen Skills Class Week 4 (Briona Raftery, Lecturer Culinary Arts).

School Culinary Shop: Gary Ponyton (School Technical Support team) invites you to treat yourself to our schools tasty bakes and pastries served daily in the School Culinary Shop which is located at the Marlborough St lobby (01-4024532).

Culinary Arts 4th Years demonstrate their pastry creations on their Major Pastry Two classes included are Strawberry Fraiser and Chocolate & Orange glazed Jaffa cakes (Roseanna Ryan, Lecturer Culinary & Pastry Arts).

Perfecting their Barista and Speciality Coffee Skills Students of the DT408 programme perfecting their barista and specialty coffees making skills under the direction of James Sheridan (Lecturer, Restaurant Service Management).

Second Master Class in Jamón Ibérico

The School of Culinary Arts & Food Technology, DIT hosted its second Master Class in Jamón Ibérico this event explored the provenance and production methods of Jamón Ibérico, as well as how to professionally carve, conserve and maximise potential from this special product. The event was organised Diarmuid Cawley, presented by Mario Hiraldo Regalador (Official Jamón Carver and Controller) and sponsored by the Commercial Office of the Spanish Embassy. Mario is one of an official and elite number of expert carvers of what is consider the finest cured ham in the world and one of Spain’s culinary delicacies. Thanks were also offered to Pat Zaidan (Lecturer Culinary Arts) for his hard work behind the scenes which included organising official photographs of the event (Diarmuid Cawley, Lecturer Wine & Beverages).
Contributions of Success by Students & Colleagues.

Grape specific glassware - Sensory & Gustatory effects

Riedel Glassware and Mitchell and Son wine merchants presented a class on grape specific glassware for the restaurant industry. The class involved Advanced Wine Studies students partaking in an organised tasting of single varietal wines from specific glassware designed to heighten the sensory and gustatory effects of these specific grapes. This is fourth such event in two years involving Riedel and Mitchell and Son, demonstrating the importance of culinary graduates understanding and experiencing sensory wine analysis at the highest level. One of last year's graduates, Enea Bent DT416, completed her dissertation research on the topic of the notable effects of Riedel's grape specific glassware on amateur wine drinkers (Diarmuid Cawley, Lecturer Wine & Beverages, DIT).

Christmas themed wedding cake creations

Both fourth year groups of the Major Pastry 2 Culinary Arts students recently completed their three tier Christmas themed wedding cakes under the direction of Roseanna Ryan (Lecturer, Pastry Arts, DIT). The cakes (see enclosed pictures) were rich chocolate biscuit cake, carrot cake and lemon butter cake. We think you will agree that our students work is excellent.

Jonathan Swift Banquet

On Sunday 26th of November 2017, as part of the Jonathan Swift Festival, over 150 diners sat down to an authentic late 17th / early 18th century banquet organised by Mary Farrell, Executive Chef in Morton’s of Rathgall and PhD Candidate in the School of Culinary Arts and Food Technology (photo right). She collaborated with Deirdre Nuttall who edited and published the 17th century culinary manuscript of Hannah Alexander, who lived in Ship Street, and was a neighbour of Dean Swift.

Musgraves Educational Visit for Students

Students enjoyed an excellent educational day with the Musgraves Marketplace team at their Ballymum Head Quarters under the direction of Mr. Clement Pavie (Customer Development, Innovation & Training Manager), thanks were also offered to James Carberry (Lecturer Culinary Arts) for co-ordinating this special training event.
Collaborations and Masterclasses

NCAD collaborate with School of Culinary Arts & Food Technology

Dr. Máirtín Mac Con Iomaire (Senior Lecturer, Culinary Arts) collaborated with the National College of Art and Design (NCAD) in Thomas Street for a unique project entitled 'Food and Storytelling in Dublin'. Teams were allocated different parts of the city to explore for food and storytelling inspiration which was then transformed into a collaborative exhibition in NCAD. As part of the event, students were brought on a historic food walking tour of Dublin and had lunch in Gallagher’s Boxy House where the kale in the Colcannon was grown in the NCAD garden project. Various projects explored Coddle; doughnuts in Meath Street; Moore Street stories; and Grogan’s Public House.

Embassy of Isreal organise special wine tasting for school

Mr. Tal Gal Cohen, Israel’s Official Wine Ambassador (photo left side), gave a class on the wines of Israel to Advanced Wine Studies students in SCAFT. The class consisted of a history of wine in Israel, the distinctions between kosher wine and non-kosher wines and how the Israeli wine industry as a whole continues to grow and develop. The class was organised through the Embassy of Israel in Ireland and wine lecturer Diarmuid Cawley.

Spanish Embassy Commercial Office Rioja Wine Tasting

John Wilson, journalist, author and wine columnist with the Irish Times, gave an excellent presentation on Rioja wine from Spain. The class consisted of an overview of the history and developmental timeline of Spain’s most famous wine region. Rioja as a region continues to enjoy huge popularity but recently has undergone changes to some of the styles of wines emerging from there. A new generation of winemakers determined to make their own mark have reinterpreted much of the heritage surrounding these wines and the results have been interesting and controversial.

Thank You

On behalf of the School Management team 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 School of Culinary Arts & Food Technology achievements and on-going developments are only possible through staff interactions with industry, students and trade associations: We thank 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, 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 current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it’s graduates.

Gold Plaque Sponsors

Silver Plaque Sponsors

Find us on Social Media

The School of Culinary Arts and Food Technology are delighted to launch its various social media accounts and communications network. Make sure to follow us and stay up to date.

@culinaryarts/Cbs scaft@dit.ie

dit.ie/Culinaryartsandfoodtechnology

School of Culinary Arts & Food Technology ‘Newsletter’ Submissions (Next Issue):
Please e-mail submissions for inclusion to: James.p.murphy@dit.ie Thank you !!