School of Culinary Arts & Food Technology - Autumn Newsletter 2018

James Peter Murphy
Technological University Dublin, james.p.murphy@tudublin.ie

Follow this and additional works at: https://arrow.tudublin.ie/tfschcafoth

Part of the Agriculture Commons, Food and Beverage Management Commons, and the Home Economics Commons

Recommended Citation
Murphy, J (ed) (2018) School of Culinary Arts and Food Technology, Spring Newsletter, 2018, Dublin, Dublin Institute of Technology.

This Other is brought to you for free and open access by the School of Culinary Arts and Food Technology at ARROW@TU Dublin. It has been accepted for inclusion in Other resources by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
DIT were delighted to inform everyone that their application for designation as Ireland’s first Technological University has been successful. The official announcement was made by An Taoiseach, Leo Varadkar TD in Grangegorman on 17th July 2018, joined by the Minister for Finance and Public Expenditure and Reform, Paschal Donohoe TD; Minister for Education and Skills, Richard Bruton TD and Minister of State for Higher Education, Mary Mitchell O’Connor TD. DIT, ITB and ITT have been working together to create a technological university since 2012 but the Technological Universities Act 2018 only came into law in March of this year. Following intensive contributions by staff and students, the institutes together submitted their formal application at the end of April.

An International Panel was appointed by the HEA to evaluate the application and they spent four days in Dublin at the end of May, meeting students and staff, and industry and community partners. Their final report confirmed that the institutes had met all of the requirements in the legislation and the HEA submitted a recommendation to Minister for Education and Skills, Richard Bruton. With establishment confirmed for early next year, the first graduates of Technological University Dublin (TU Dublin) will receive awards from the new university in 2019. CAO and lifelong applicants who accept a place in DIT, IT Blanchardstown or IT Tallaght this August, as well as our continuing students, can look forward to receiving their parchments from the new University.

(L-R): Richard Bruton TD, Paschal Donohoe TD, Mary Mitchell O’Connor TD and An Taoiseach Leo Varadkar TD are joined by institute members.
Colleagues, Friends and Supporters

The School of Culinary Arts and Food Technology is delighted to welcome back lecturing colleague (Norma Kelly, Lecturer Culinary & Pastry Arts), Jackie Rigney (School Business Development Manager) and congratulates colleague James Sheridan on the recent arrival of baby Lilly. The school would also like to extend our deepest sympathies to the Ryan family on the death (28.5.18) of Bill (William) Ryan (late of Dublin Airport, The Gresham Hotel and the Dublin College of Catering, Cathal Brugha Street). Bill was buried in St. Fintans’s Cemetery, Sutton, RIP. During the summer (13.6.18) the Irish and international culinary world also lost another icon with the death of Myrtle Allen founder of Ballymaloe House and founding member of Ireland’s Blue Book. Myrtle Allen, the matriarch of Irish food and hospitality, enjoyed a 50-year long career as chef, hotelier and restaurateur, at the renowned Ballymaloe House, Cork. With her culinary philosophy of using the finest of local and seasonal produce, Ballymaloe House quickly gained recognition as a gourmet destination. Myrtle became the first Irish woman to be awarded a Michelin Star. The entire Food Industry owe so much to the ‘Mother of Irish Cooking’. She never stopped promoting our food and indeed our home-grown Chefs and Cooks too. The school offers its deepest condolences to all her family. ‘May Myrtle Rest in Peace.

Bill (William) Ryan

Myrtle Allen, Ballymaloe House

Advanced HACCP Qualifications for colleagues

Congratulations to colleagues (Shannon Dickson, Dr Mark Farrell, Sheona Foley, and Diarmaid Murphy) all Lecturers School of Culinary Arts & Food Technology, DIT who have recently successfully completed training and examinations towards the L3 Management (Advanced HACCP) for Food Safety.

School External Examiner Presentation

Mike O’Connor (Acting Head) School of Culinary Arts and Food Technology makes a special presentation to Robert Swinnock (University of Birmingham—DT417 External Examiner) for his 4 years of service to our school.
2019 Government of Ireland Postgraduate Scholarship

The Irish Research Council announced a call for applications for the 2019 Government of Ireland Postgraduate Scholarship Programme aimed at all final-year undergraduates and masters students. If you are interested in pursuing a postgraduate research programme at DIT, this is a great opportunity to obtain funding for your research. Applying for the IRC 2019 Government of Ireland PG Scholarship programme is also a mandatory requirement for all students who wish to apply to DIT’s prestigious research funding programme, Fiosraigh in 2019. All applications should be submitted via the online system by the deadline of 16:00 (Irish time) on 1 November 2018 with the support of a DIT supervisor. If you are interested in making an application, please contact your School or the Graduate Research School at phd@dit.ie to find a suitable supervisor. (Gerolmina Di Nardo, Graduate Research School Coordinator)

RTE Brainstorm Publications

Diarmuid Cawley (Lecturer) recently published two articles on RTE Brainstorm, a site run by the national broadcaster in cooperation with the Irish Research Council and the Third Level Institutes throughout Ireland. Diarmuid’s pieces were "All you ever wanted to know about natural wines" which appeared online in August and "What science fiction tells us about the future of food" in early September. As a follow up to this second article, Diarmuid appeared on Arena, RTE’s art and popular culture radio show with Sean Rocks to discuss

First place win in Paris for Molecular Gastronomy

Ruth Kelly, MSc student in the DIT School of Culinary Arts and Food Technology, won joint First Place in the student category at a major international molecular gastronomy competition, Note by Note, held in Paris on June 1st, 2018. Based on molecular gastronomy, Note by Note cuisine was founded by Dr. Hervé This. Dishes are made using pure compounds rather than animal or plant tissues. The Sixth International Contest for Note by Note Cooking took place in AgroParisTech, and the challenge for competitors from nine countries was ‘Crackling and crispiness’. Ruth Kelly won joint first place for her dish, ‘A Dish Reminiscent of Black Forest Gateaux (Schwarzwälder Kirschtorte) incorporating an isomalt dome with a crisp and crunchy texture and honeycomb providing a crunchy and crackling texture’. Photo attached. Proposals were evaluated by a jury of eminent experts including Michel Nave - Chef of Pierre Gagnaire, Patrick Terrien - former Chef of the chefs at the School Le Cordon Bleu, Sandrine Kault-Perrin - Company Louis François, Michael Pontif - Company Iqemusu. The prize winners received odourant products from the Iqemusu (www.iqemusu), products for consistency by Louis François, and the latest books by Dr. Hervé This. Ruth’s travel to Paris was very kindly supported by La Rousse Foods. (Dr Roisin Burke, DIT)

Joint First Place winners: Ruth Kelly, DIT and Blandine Dallemagne, Chimie ParisTech, (centre, front) with Dr. Hervé This (centre left) Co-founder of Molecular Gastronomy, and some of the judges and organizers of the International Contest for Note by Note Cooking.
The four major instances of Digital Scholarship from 2018 Oxford Symposium.

(Anke Klitzing, DIT)

The Oxtales podcast: The Oxford Symposium has begun to produce a podcast, produced by Anna Sigríður. The first six episodes (available here). The episodes of the podcast can be listened to for free through the symposium website, or also via the platforms of iTunes and Stitcher (www.stitcher.com). Again, this may serve as both a resource and an inspiration for food research and teaching at the School of Culinary Arts and Food Technology. The difference is not only the content, but also the form of delivery, in this case via listening.

The Sifter: a searchable digital archive/repository of cookbooks and recipes, not fully launched yet, inspired by the work of food historian Barbara Ketcham Wheaton, who developed a research process for studying cookery writing. Once it is publicly available, it may be highlighted to our staff and students to facilitate research here at DIT. Moreover, collaboration with the project itself, as an assignment, assessment or part of coursework, could possibly be integrated in some courses at the School of Culinary Arts and Food Technology, for example to digitise Irish cookery books or manuscripts. This will not only contribute to the scholarship around Irish food, but also help our students to hone their digital skills and literacy.

The Bloomsbury Food Library: the Symposium facilitated several publishing houses (such as Bloomsbury and Reaktion Books) who carry a number of food/food studies books in their catalogue, to sell books to the always eager Symposiumasts. Bloomsbury Books highlighted a specific service of their company at their stall, the Bloomsbury Food Library (www.bloomsburyfoodlibrary.com), a password-protected part of their website that serves as a “digital resource for all tastes serving essential and dynamic food studies content”

The Wikipedia edit-a-thon: The Wikipedia edit-a-thon was a pre-symposium event, started by Symposium trustee and British Library curator Polly Russell and Wiki-editor Barbara Wedge, who led what was in many ways an introductory workshop into editing Wikipedia and other WikiMedia platforms. The Oxford Wiki edit-a-thon wants to address submission imbalances, if ever so slightly, by encouraging people of other demographics to get involved, as well as by emphasising a specific topic area that is underserved on the platform: food (studies)-related topics and especially those concerning women - women chefs, scholars, writers, or areas of practice generally undertaken by women.
2018 Oxford Food Symposium

The Oxford Symposium on Food and Cookery, the annual international conference for scholars, chefs and amateurs with an interest in food, focused in 2018 on the topic of “Seeds”. More than half of the 230 participants that congregated at St. Catherine’s College in Oxford (UK) this year came from the UK or US, but there were also 25 other nations present from all corners of the globe: Canada, Brazil, Iceland, Denmark, Germany, Romania, Turkey, Russia, Japan, Taiwan, India, Australia and South Africa among them. The seven participants from Ireland were all lecturers, graduate students or alumni of the DIT School of Culinary Arts and Food Technology or our affiliated institution, IT Tallaght. Moreover, two of the Irish graduate students were awarded prizes at this year’s event: Maria Nehme of the MA Gastronomy and Food Studies at DIT received a Oxford Symposium Young Chefs Grant, while Susan Boyle of IT Tallaght took home the well-deserved prize for the Best Student Presentation for her paper “Curious Coriander: The Long History of Coriander Seeds as an Adjunct in Beer”.

This trip was an excellent opportunity to see the workings of the globally renowned symposium at work. It is clear that the D.I.T.-SCAFT contingent are very welcome and indeed are seen as great contributors to the event. I recommend that contact is maintained with Catheryn Kilgarriff (Prospect Books, London) and David Matchett (Development, Borough Market) as they both are possible avenues for the progression of school objectives. The continued sponsorship of student places by Padraig Og Gallagher of Gallagher’s Boxy House is welcome and all efforts should be made to continue this. (Dairmuid Murphy & Anke Klitzing, Lecturers DIT)
The Minister for Education & Skills, Richard Bruton TD and Minister for Finance & Public Reform, Paschal Donohoe TD, and the Minister of State for Higher Education, Mary Mitchell O’Connor TD (photo below) announced the construction of the next extensive development on the DIT Grangegorman campus during the summer period. The commitment of colleagues in the Department of Education and Skills and the NDFA, combined with the support of Minister Paschal Donohoe and the European Investment Bank.

Professor Norton said the development will lead to the consolidation of DIT in Grangegorman within the next four years and, building on existing links in the City, will play a significant role in the creation of Ireland’s first Technological University with partners IT Blanchardstown and IT Tallaght. Thanking colleagues in DIT and in the Grangegorman Development Agency (GDA), he said: “We can now prepare in earnest for this next phase, with our students and colleagues in Sciences and Health, Electrical and Electronic Engineering, and Arts and Tourism (includes SCAFT-School of Culinary Arts and Food Technology, Cathal Brugha St) getting ready to move to Grangegorman in time for September 2020.”

The Minister for Education and Skills, Richard Bruton, said: “this significant investment in higher education infrastructure will advance Ireland’s ambitions to provide the best education and training service in Europe by 2026.” “This project is being funded by the government under Project Ireland 2040. Under the Government’s plan, the higher education sector will see a very significant ramping up of investment in higher education infrastructure – from approximately €800m over the past decade to €2.2 billion over the coming decade.

Construction of two major academic buildings on the campus – the East and Central Quads (which includes SCAFT) - will be ready for the academic year in 2020. The buildings will accommodate students in the DIT Colleges of Sciences and Health, Arts and Tourism and the School of Electrical and Electronic Engineering. This will bring together over 50% of all cur-
Interactive Bakery Walking Tour (School of Culinary Arts and Food Technology)

On the 14th of September 2018 the DT418 Baking and Pastry Arts Management Degree organized their first interactive walking tour for first year bakery students. Covering over a 5km loop of the city center, Lecturers Shannon Dickson, Sheona Foley and Denise Connaughton took the students on a bakery tour around Dublin. The tour introduced the students to Dublin’s historical bakery background, old established bake-houses and the new vibrant scene that has emerged in the last decade. The group stopped midway through the tour in Krust Bakery, located on Georges St. where they had an interactive session decorating and sampling cronuts. The bakery lecturers would like to thank the students that participated on the day and look forward to developing the tour more in years to come.
‘Specialist Bakery Course for Colleagues’

On the 7th of September 2018 a one-day bread course was offered to all staff members in the school of Culinary Arts. Organized by Roseanna Ryan and Robert Humphries, the one-day course allowed members of staff to improve and learn new techniques on chemically aerated breads and fermented baked goods. The group made a variety of products such as: white pan bread, breakfast loaves, ciabatta bread, soda breads and lye pretzels. The day was a great success and a good opportunity for staff members from different backgrounds to interact and share their knowledge and skills in the bakery. A special thanks must go to Shannon Dickson, Sheona Foley and Gary Poyton for assisting Robert and Roseanna on the day.

IEHCA - European Institute for Food History and Cultures

Diarmuid Cawley (Lecturer, DIT) attended the 2018 Summer University on Food and Drink Studies at the IEHCA - European Institute for Food History and Cultures at the University of Tours, France. The week-long summer university consisted of PhD researchers and academics from all over the world presenting and discussing their ongoing research, with workshops, masterclasses, cultural visits and gastronomic history. The students received a Diploma from the Institute for participation in the Summer University worth 10 ECTS Credits and become members of the IEHCA Research Network.

Diarmuid Cawley (3rd from right side, second row receives his diploma.
Temple Street University Hospital

The School of Culinary Arts and Food Technology, DIT were delighted to collaborate with Temple Street Children’s University Hospital during their recent visit and work within our school training kitchens. The Temple Street University Hospital Metabolic Dietitian Team under the direction of Jenny McNulty (Senior Metabolic Dietitian) were designing recipes (see below) for a new recipe book for patients. Jenny thanked the school team for a really amazing experience developing some new low protein recipes for their patients, with a special thanks offered to Lar and Gary (school support team). The school wish them well and look forward to working with Temple Street University Hospital again soon.

Robot Coupe – New School Agreement

James Murphy (Assistant Head, School of Culinary Arts and Food Technology, DIT) was delighted to announce that Robot Coupe (RC) have joined their school as an INSPIRED GOLD member and sponsor. This agreement and support will include (a) the provision of new brand new equipment Robot Coupe equipment, (b) service and maintenance of existing RC equipment which will also include new parts were required, (c) equipment training sessions for all staff and students and (d) provision of loan equipment for external culinary competition purposes. David Coyne- Area Manager Ireland/Product Solutions & Training ROBOT COUPE thanked the school for their on-going support of RC equipment and expressed his delight with his companies new agreement and long term relationship with the school.
Contributions of Success by Students

‘DIT Student Bakers “Rise” Up To The Challenge at UK ABST Awards

Friday 15th - Sunday 17th June 2016, Alton Towers Hotel, Staffordshire

School of Culinary Arts and Food Technology, DIT Bakery and Pastry Arts students achieved great success on the International stage at the UK’s recent Annual Alliance for Bakery Students and Trainees (ABST) Annual Conference in Alton Towers, 2018. Students were honoured with awards (including trophies, medals, commendations and bursaries) in a number of competitions. This event is the pinnacle of the bakery calendar for aspiring professionals and is strongly supported by both artisan bakers and major industry manufacturers. DIT’s students performed with distinction on the international stage and there was a fantastic team spirit amongst the team which was noted by industry colleagues.

**Competition Winners from School of Culinary Arts & Food Technology were:**

- The Horton Trophy (Sourdough Challenge) - 1st Place Winner - Ms. Deirdre Gaffney, DT8418 (4th Year)
- The Devon Rose Bowl (Light Fruit Cake) - 1st Place Winner - Ms Ava Meagher, DT418 (2nd Year)
- The Renshaw Decorative Class (Sugar Paste Decorated Celebration Cake) - 3rd Place - Ms Judy Kavanagh, DT418 (3rd Year)

Very highly recommended - Ms Joseline Sierralta, DT418 (2nd Year)

‘These were all wonderful achievements in very popular and fully represented categories’ (Darren Harris, Lecturer, DIT).

**Bursary Awards from School of Culinary Arts & Food Technology were:** In addition, some school students also won exciting prizes and bursaries for training seminars and workshops in the UK which are awarded via the Worshipful Company of Bakers. The Worshipful Company of Bakers is one of the oldest guilds in London which adds weight to their achievements. These students were judged on a number of criteria including an in-depth interview in which they were challenged on their long-term goals and aspirations for the bakery industry so their achievement demonstrates their commitment not only to themselves, but also to the professional baking industry at large.

**Bursary Winners for the trip to LeSaffre (Rouen) were:** Kinga Pecsi, Jody Leech.

**Bursary winners for the course at Bakels (Bicester) were:** Christina O’Connor, May Burke, Lilian Muraro,

The Alliance was originally established in the 1920's and it focuses on the provision of exceptional bakery training whilst also still enhancing quality in the bakery sector at large and it still resonates with that original aspiration to this day. (Darren Harris & Sheona Foley, Lecturers DIT Baking and Pastry Arts)
Students of the M.Sc in Food Innovation and Product Design graduated in Paris recently (see photo below). This Masters programme is funded by the European Union under the Erasmus+ scheme. All of the student spent a semester in year 1 of their studies in the School of Culinary Arts and Food Technology, DIT and Dr Roisin Burke and Anna Cruickshank (Programme Co-ordinators) congratulated them all wishing the graduates every success in their future careers.

DIT Student Competes in Guayacil, Equador at Global Aquaculture.

DIT student Sarah McCabe and mentor George Smith (Lecturer Culinary Arts, DIT) represented D.I.T. In Ecuador at the 2018 Global Aquaculture Alliance annual conference. This exciting trip comes as the result of a competition held in DIT in October of 2017 where Sarah McCabe won first place taking home the spectacular prize of a trip to their 2018 conference. Global Aquaculture Alliance (GAA) founded in 1997, is an international, non governmental organization dedicated to advocacy, education and leadership in responsible aquaculture. While there, George Smith co-ordinated competitions for culinary arts students in Guayacil where they were required to produce a high quality restaurant standard dish using any seafood of their choice. The School of Culinary Arts and Food Technology wishes to sincerely thank GAA for this amazing prize for our student.
Northern Irish chef Clare Smyth (photo right) has been named “best female chef” in the world at the World’s 50 Best Restaurants awards. At a ceremony in Bilbao, the Antrim-born chef was given the award for her debut restaurant, Core by Clare Smyth, in Notting Hill in London. Meanwhile, Italian chef Massimo Bottura’s Osteria Francescana (photo right) was named the best restaurant in the world at Monday’s ceremony. His restaurant, which opened in 1995, was awarded the top spot for the second time – it also came first in 2016. Rene Redzepi’s Noma – which was awarded best in the world in 2010, 2011, 2012 and 2014 – and which reopened as “Noma 2.0” earlier this year wasn’t on the list as it didn’t open in time for voting. Main results were as follows;

Best Restaurant: Osteria Francescana (Modena, Italy)  Chef: Massimo Bottura.
Best Female Chef: Clare Smyth (Core by Clare Smyth, London).
Best Pastry Chef: Cédric Grolet
Lifetime Achievement Award: Gastón Acurio
Art of Hospitality Award: Geranium (Copenhagen, Denmark)
Sustainable Restaurant Award: Azurmendi (Larrabetzu, Spain)
Highest New Entry: Disfrutar (Barcelona, Spain)
Highest Climber Award: Den (Tokyo, Japan)
School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled 2018-2019 SCAFT FOLDER, this area contains the following resources for staff:

- **Forms:** equipment loans, consent forms, educational tours, dress code, use facilities for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs., new Institute Allergen Policy
- **School events, photos, videos & development:** all activities held via the school.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAFT Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes. / GDPR.**

**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 work, well done.
The school have two training restaurants based in DIT Cathal Brugha Street, The Blue Room and The Green Room (see photos below), both are working classrooms designed in a restaurant setting, our lecturers (highlighted below) welcome your enquiries and of course your booking. We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. Listed below are the arrival times and opening periods (lunch and dinner service) which will run up until December 2018.

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrival time 12.15-12.30pm</td>
<td>Arrival time 12.15-12.30pm</td>
<td>Arrival time 12.15-12.30pm</td>
<td>Arrival time 12.15-12.30pm</td>
<td>Arrival time 12.15-12.30pm</td>
</tr>
<tr>
<td>Green Room Restaurant</td>
<td>Blue Room Restaurant</td>
<td>Green Room Restaurant</td>
<td>Green Room Restaurant</td>
<td>Green Room Restaurant</td>
</tr>
<tr>
<td>Contact</td>
<td>Contact</td>
<td>Contact</td>
<td>Contact</td>
<td>Contact</td>
</tr>
<tr>
<td><a href="mailto:warren.mcelhone@dit.ie">warren.mcelhone@dit.ie</a></td>
<td><a href="mailto:warren.mcelhone@dit.ie">warren.mcelhone@dit.ie</a></td>
<td><a href="mailto:warren.mcelhone@dit.ie">warren.mcelhone@dit.ie</a></td>
<td><a href="mailto:warren.mcelhone@dit.ie">warren.mcelhone@dit.ie</a></td>
<td><a href="mailto:Lynsey.white@dit.ie">Lynsey.white@dit.ie</a></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Closed for Dinner Service</th>
<th>Closed for Dinner Service</th>
<th>Closed for Dinner Service</th>
<th>Closed for Dinner Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrival time 5.45pm-6.15pm</td>
<td>Arrival time 5.45pm-6.15pm</td>
<td>Arrival time 5.45pm-6.15pm</td>
<td></td>
</tr>
<tr>
<td>Blue Room Restaurant</td>
<td>Green Room Restaurant</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contact</td>
<td>Contact</td>
<td></td>
<td></td>
</tr>
<tr>
<td><a href="mailto:james.sheridan@dit.ie">james.sheridan@dit.ie</a></td>
<td><a href="mailto:Lynsey.white@dit.ie">Lynsey.white@dit.ie</a></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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.

**Gold Plaque Sponsors**

- **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 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 current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for it’s graduates.

**Silver Plaque Sponsors**

---

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