

2022-05-31

Dublin Gastronomy Symposium Fellowship Citation: Elizabeth Erraught

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Citation

Elizabeth Erraught

Liz Erraught was a key individual in the development of culinary arts and gastronomy education in Ireland. Born and raised in Rathmines, Dublin, she enrolled in the full-time chef's course at what was then the College of Catering in Cathal Brugha Street in the early 1970s. She completed her City & Guilds 706/1 and 706/2 under the tutelage of chefs such as Jimmy Kilbride, Jim Bowe and John Gibbons while studying for her Leaving Certificate. At the end of the 1970s she qualified as a Home Economics Teacher from St Angela's College in Sligo. Her new qualification coincided with a call for applications for



culinary curriculum development staff for the tourism and hospitality industry at the Council for Education, Recruitment and Training (CERT), the state agency for hospitality training. She spent the next year working for CERT setting up residential training colleges in Howth, Killarney and Cork, and then moved to its Head Office on Lansdowne Road, Dublin where she continued to oversee curriculum development for the culinary apprenticeship programmes. She moved to the Dublin College of Catering during the 1980s where her previous roles as a chef, her teaching qualification and her experience of curriculum development were to be put to good use in what was to become a pivotal time in culinary arts education. She taught kitchen, larder and pastry, and completed her own City & Guilds 706/3 advanced master chef courses in these subjects at the same time.

In 1990, she was awarded a Masters in Education and Training Management from Dublin City University. Her dissertation focused on the provision of education for head chefs and executive chefs in Ireland and identified a gap which was to later become the basis for the B.A. (Hons) Culinary Arts. This new paradigm of culinary education marrying vocational and liberal arts pedagogies was launched by the Dublin Institute of Technology in 1999. 'I was interested in broadening the scope of a chef's qualifications', she recalls, 'not just in practical performance, but in all things associated with food, such as science, business, aesthetics, oenology and gastronomy, in particular'. For her, gastronomy was the link between the social, historic, anthropological, political, and cultural aspects of people and food. It should be remembered that this was at a time when gastronomy or food history were barely starting to emerge as academic disciplines, with little or no core texts available. Early scholars came from disciplines such as anthropology, sociology, history, art history, philosophy, psychology, and English literature. Indeed, Liz remembers going into a well-established Dublin bookstore and asking for the food section as opposed to the cookbook section and the staff, she says, 'looked at me as if I had two heads!'

Along with teaching and supervision duties, Liz continued to work on curriculum development while on staff and spent time as part of a government initiative in Vietnam, and later at the University of Jerusalem, assisting with setting up culinary programmes and staff training. She was key to the inclusion of gastronomy as a module on the MSc Culinary Innovation and New Product Development, first offered at the Dublin Institute of Technology (DIT) in 2007. She was amongst the early Irish attendees at the Oxford Symposium on Food and Cookery and represented DIT at the initial Gastronomy Day in IT Tallaght in 2011 which led to the establishment of the inaugural biennial Dublin Gastronomy Symposium (DGS) in May 2012.

In recent years, Liz has brought her creative and academic thinking and lived experience to Artlife, a collaborative workshop and venture which she shares with her sister Paula, brother Joe and other friends. Her work there encompasses gastronomy, ceramic sculpture, education and travel, creating spaces and telling stories through assemblages and installations.

The Dublin Gastronomy Symposium Fellowship Award is being presented to Liz Erraught in recognition of her key role in developing culinary arts and gastronomy education in Ireland. In particular, we wish to acknowledge her work on the establishment of the BA (Hons) Culinary Arts, the MSc Culinary Innovation and New Product Development, her role in the inaugural Dublin Gastronomy Symposium, her continued friendship as well as her ethos of 'education for all, regardless of gender, class or background' which has been consistently mentioned throughout the preparation of this citation. In light of all of this, the Dublin Gastronomy Symposium is delighted to present the 2022 Fellowship Award to Elizabeth Erraught.