

2023-10-27

Presentation - SCAFT School Awards Ceremony 2023

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School of Culinary Arts and Food Technology

SCOIL NA NEALAÍON CÓCAIREACHTA AGUS NA TEICNEOLAÍOCHTA BIA

2023 Awards Ceremony

SEARMANAS GRADAIM 2023

Welcome - Fáilte

Awards Ceremony Schedule

- **Opening Welcome.**
- *In Appreciation.*
- **Academic Awards.**
- **Academic Scholarships / Awards.**
- **CPD Awards.**
- **Competition Prizes and Industry Awards.**
- **Thank you / Refreshments:**

MusgraveMarketPlace Restaurant (CQ-001-Central Quad)



In Appreciation

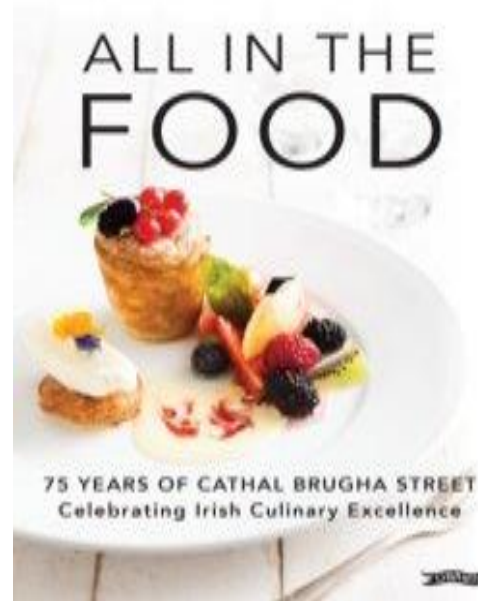


Your life was a blessing, your memory a treasure



School's History and Background

[1941-2021: Cathal Brugha Street] VEC / DIT / TU Dublin



History Cathal Brugha Street (Video, 5mins)

<https://arrow.tudublin.ie/tfschafvid/44/>

SCHOOL CAMPUS LOCATIONS

2021 – Onwards

BLANCHARDSTOWN

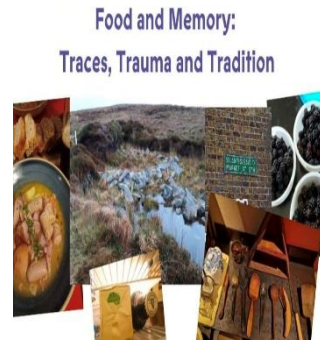
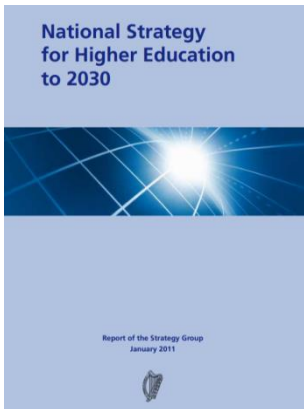
TALLAGHT



GRANGEGORMAN



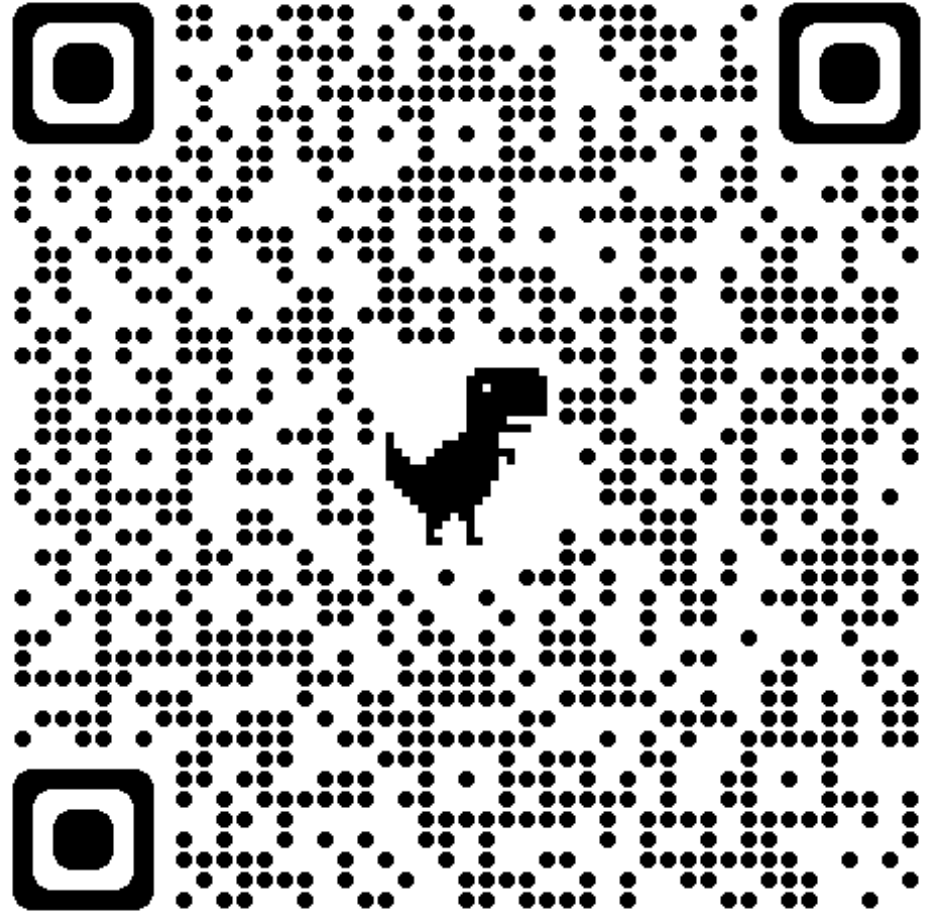
School of Culinary Arts and Food Technology, TU Dublin



School Website

[Programmess /
Facilities / Staff /
Supporters]

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AWARDS DAY SUPPORTERS

WE THANK YOU

Bolton Trust –Docklands Innovation Park.

Diageo Ireland.

Press-Up Hospitality Group.

Gather&Gather.

Panelto Foods.

Sodexo.

Mars Ireland.

Freshways Food Company.

O’Brien Ingredients.

Irish Bakers Association.

Andrew Ingredients.

Irish Food Writing Awards.

**Irish Healthcare Catering
Professionals Assoc of Ireland.**

IREKS.

Westland Horticulture.

Coppinger Uniforms Ltd.

Gallagher’s Boxty House.

Bech-Bailey.

Odaios Foods.

Healy’s Celebration Cakes.

CATEX – Chef Ireland.

Knorr Professional.

World Skills Ireland.

Food Reformulation Task Force- FSAI.

School's Culinary Theatre - Live Masterclasses

TU DUBLIN'S CULINARY THEATRE (LIVE SESSIONS)

Live interactive masterclasses and food and beverage demonstrations



MASTERCLASS BY CHEF ROSS BRYANS, PRESS UP HOSPITALITY GROUP

Ross has a wealth of experience from working in some of the best Michelin starred kitchens in the UK, Ireland and further afield having won the world famous Chef of Stars Smyth (MSE) at Gordon Ramsay's three star Michelin restaurant and with Chef Richard Corrigan at Mayfair restaurant to name a few.

MONDAY 21 MARCH FROM 14:30 – 16:00

IN THE CULINARY THEATRE, CENTRAL QUAD - ROOM CQ-LG20

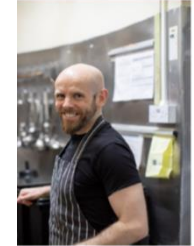
COME ALONG, JOIN US AND GET INVOLVED!

Further Details: School of Culinary Arts & Food Technology, TU Dublin - Central Quad, Grangegorman, Dublin 7, D07 H9K9
T: 01 2205768/2205775 E: scat@tudublin.ie



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School Newsletters

TU Dublin School of Culinary Arts and Food Technology Newsletter Summer 2019



Rachel and Ciara win International Culinary Awards in Italy

School of Culinary Arts & Food Technology, TU Dublin students **Rachel Jones (2nd Year BA Culinary Arts, DT407.2)** and **Ciara Casey (2nd Year Certificate in Culinary Arts)** [photo below] were awarded *Overall Second place in the 2nd International Trophy entitled "A Life in the Kitchen"* dedicated to the memory of famous *Cav. Angelo Consoli*. Over ten teams from all over the world competed at this international culinary competition which was held in Castellana Grotte, Italy, from the 18th to 22nd March.



Ciara, Rachel and James Rock - TU Dublin City Campus, CBS

Both Rachel and Ciara were mentored by **James Rock** (Lecturer Culinary Arts, TU Dublin) who explained that both students worked extremely hard in their preparations towards the international finals and performed excellently during the event which was judged by members of the World Chef Association. Both students were also awarded a *gold plaque for best presentation of their pastry dish*. The School of Culinary Arts and Food Technology, TU Dublin congratulates both Rachel and Ciara for this incredible achievement and to their mentor James Rock for providing the experience and expertise which culminated in these International awards.



'A Life in the Kitchen' Awards Ceremony, Italy .

Find us on the internet and on social media!

- @culinaryartsCbs @TUDubFoodFourm
- @TUDublinFoodForum #TUDublinFoodForum
- @TUDublinFoodForum #foodstudies
- scaft@dit.ie #WeAreTUDublin
- 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 !!

TU Dublin School of Culinary Arts and Food Technology Newsletter Autumn 2019



Joint first place for David & Eugenia at International Competition.

Congratulations to **David Hurley and Eugenia Xynada** from TU Dublin, School of Culinary Arts and Food Technology who achieved joint first place in the student category of the **Note by Note contest which took place at AgroParisTech, Paris** recently. Both students are undertaking the Advanced Molecular Gastronomy module on their programme studies. The final took place following the **9th International Workshop of Molecular and Physical Gastronomy, attended by scientists and professors from 15 countries**. Competitors from 20 countries were required to prepare dishes that used as many pure compounds as possible without fruits, vegetable, meat, fish or spices. The jury which included chef Patrick Terrien, Yolanda Rigault, Michael Pontif, and Sandrine Kault-Perrin, also evaluated the students on innovation, complexity and flavour. According to Dr. Roisin Burke, Senior Lecturer, TU Dublin, the dishes created by the two students met the judges' criteria. "*David created a cocktail which appeared as Egnnog but tasted of bacon, and what appeared to be a bacon crisp but had a flavour of Egnnog. His main dish included a Note by Note beetroot protein cake, horseradish jelly and beetroot cremeaux. It was presented in the form of a meat music and put under a smoked filled lid.*" For her part, Eugenia created a Note by Note version of a breakfast dish with what appeared to be eggs, layered pork sausage and jellied beans, bacon flakes and the tomato element were created in the form of a Note by Note 'Bloody Mary' cocktail. The School of Culinary Arts and Food Technology, TU Dublin wishes to thank **LaRousse Foods Ireland** who kindly supported David Hurley's travel to Paris and **Dr Roisin Burke and Pauline Danaher (Lecturers, TU Dublin)** for as-

sisting both David and Eugenia throughout their preparations and participation in this prestigious International competition.

<http://www2.agroparisstech.fr/The-event.html> Further report details (AgroParisTech, Paris).

<https://www.dit.ie/newsandevents/news/archive2019/news/title17500en.html> Update (TU Dublin's Newsletter) report.



(Photos L-R: Dr Roisin Burke and Pauline Danaher congratulate David on his recent success / Dr Herve This joins some of the international competitors / David & Eugenia's winning creations)

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Celebrating Culinary and Horticultural Excellence



New Module Design

The Mindful Kitchen
Creative
Food Sustainability

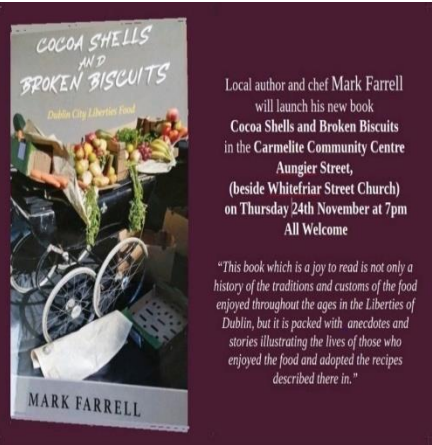
The Mindful
Kitchen
Project



OLLSCOIL TEICNEOLAÍOCHTA
BHAILE ÁTHA CLIATH
T DUBLIN
TECHNOLOGICAL
UNIVERSITY DUBLIN

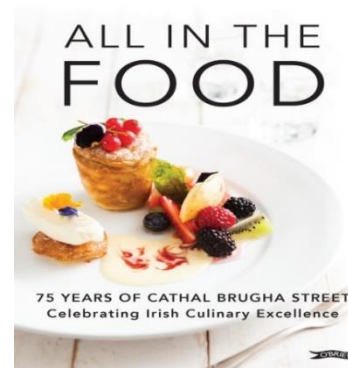
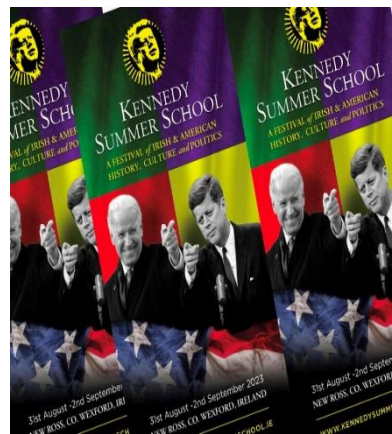
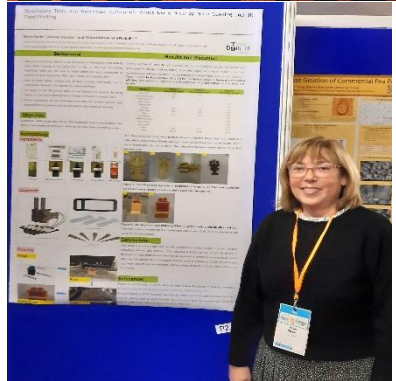


Research, Professional Practice and Publications



Local author and chef Mark Farrell will launch his new book **Cocoa Shells and Broken Biscuits** in the Carmelite Community Centre Aungier Street, (beside Whitefriar Street Church) on Thursday 24th November at 7pm All Welcome

"This book which is a joy to read is not only a history of the traditions and customs of the food enjoyed throughout the ages in the Liberties of Dublin, but it is packed with anecdotes and stories illustrating the lives of those who enjoyed the food and adopted the recipes described there in."





Thank You



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@TUDublinFoodForum



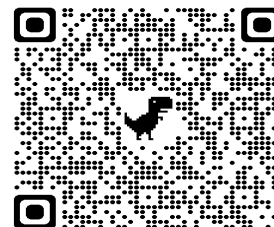
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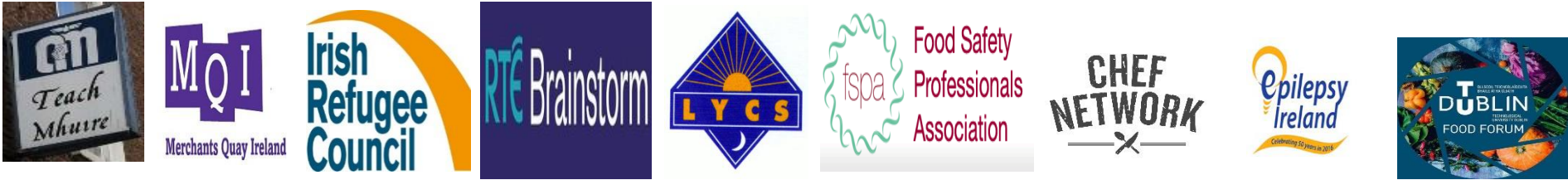
SEARMANAS GRADAIM 2023

Welcome - Fáilte

Students of our School



School Engagement Activities



T DUBLIN
Friday 22nd September 2023 - 6pm - 10pm

Culture Night

School of Culinary Arts and Food Technology

SCHOOL/EVENT NAME	DETAILS	VENUE	TIME	DURATION
1st Year Culinary Arts	1st Year Culinary Arts students will be showcasing their skills in a variety of dishes including bread, pasta, and meat.	1200	6.30pm	1.5 hours
2nd Year Culinary Arts	2nd Year Culinary Arts students will be showcasing their skills in a variety of dishes including bread, pasta, and meat.	1200	7.30pm	1.5 hours
3rd Year Culinary Arts	3rd Year Culinary Arts students will be showcasing their skills in a variety of dishes including bread, pasta, and meat.	1200	8.30pm	1.5 hours
4th Year Culinary Arts	4th Year Culinary Arts students will be showcasing their skills in a variety of dishes including bread, pasta, and meat.	1200	9.30pm	1.5 hours
5th Year Culinary Arts	5th Year Culinary Arts students will be showcasing their skills in a variety of dishes including bread, pasta, and meat.	1200	10.30pm	1.5 hours

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LEARNING FOR LIFE | GUINNESS

INTERESTED IN PROFESSIONAL COOKING?

FREE COURSE STARTS 29th FEB 2022

Learning for Life is about giving you the skills to work in the tourism and hospitality sector. It is supported by Diageo Ireland and is free of charge to participants.

The training is 5 days a week for 5 weeks including a week's work experience. The training will take place at TU Dublin Grangegorman.

If you are interested in applying please email Angela Smith at Blue Star Consultancy asm@bluestarconsultancy.com



Irish Cancer Society | DAFODIL DAY - 25 MARCH

T DUBLIN
SCHOOL OF BIOLOGICAL AND HEALTH SCIENCES AND SCHOOL OF CULINARY ARTS AND FOOD TECHNOLOGY

Coffee Morning & Bake Sale

25th March, 10:30am to 1:00pm

St. Laurence's Church Grangegorman

Join us this Daffodil Day to support the Irish Cancer Society

In association with Pastoral Care and Chaplaincy School of Biological and Health Sciences and School of Culinary Arts and Food Technology



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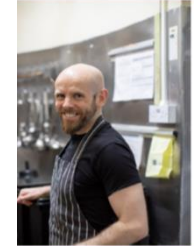
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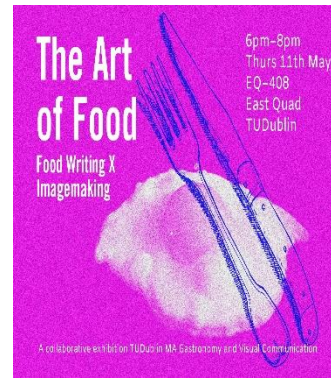
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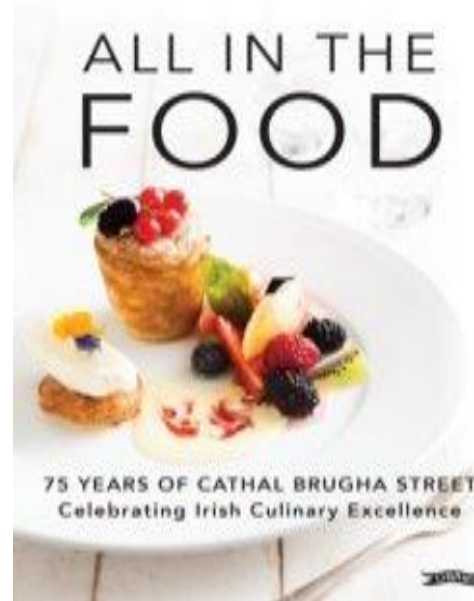


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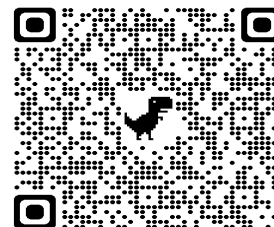
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