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Other resources

School of Culinary Arts and Food Technology

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2022-10-26

## Presentation-School of Culinary Arts & Food Technology Awards Ceremony 2023

James Murphy

*Technological University Dublin*, [james.p.murphy@tudublin.ie](mailto:james.p.murphy@tudublin.ie)

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**School of Culinary Arts and Food Technology**

# **2022 Awards Ceremony**

## **Welcome**

# Awards Ceremony Schedule

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

MusgraveMarketPlace Restaurant (CQ-001-Central Quad)

# SCHOOL CAMPUS LOCATIONS

## BLANCHARDSTOWN



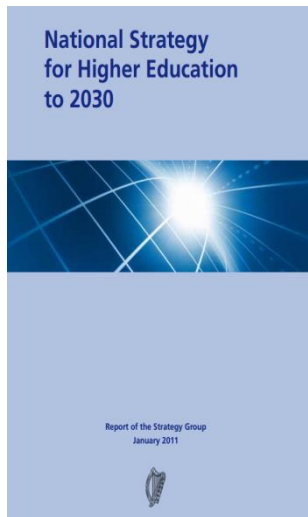
## TALLAGHT



## GRANGEGORMAN



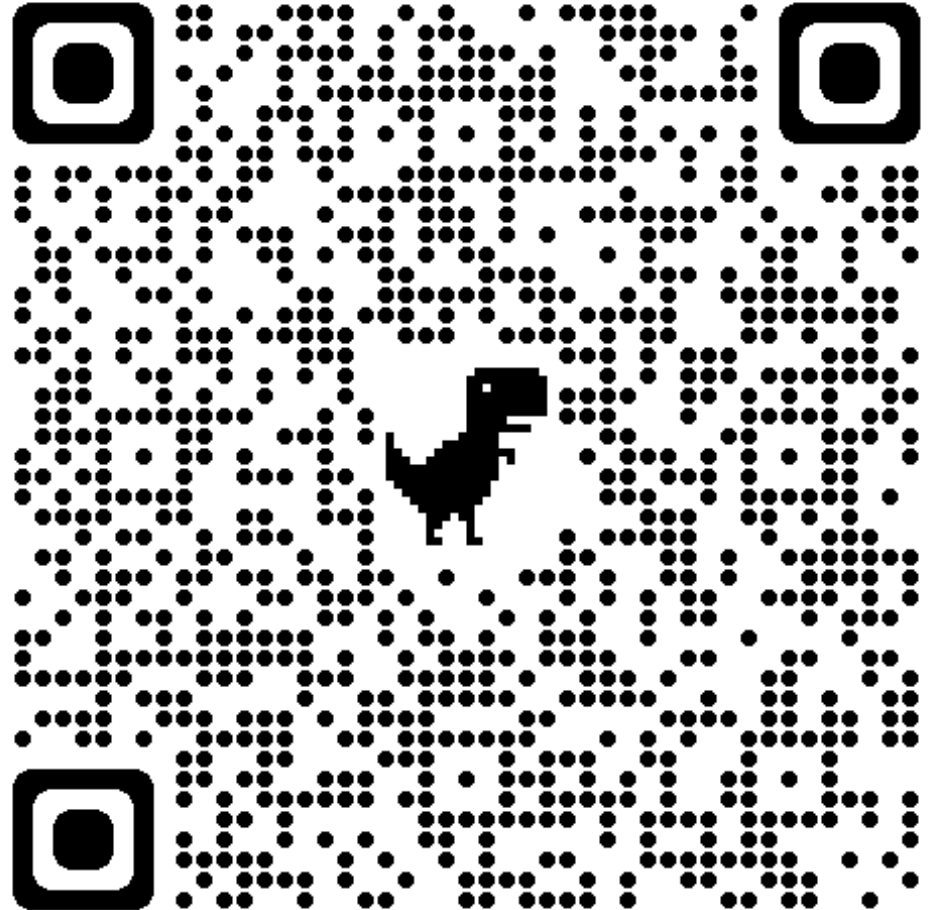
# School of Culinary Arts & Food Technology - Culinary Education & Practice



# School Website

[Programs /  
Facilities / Staff /  
Supporters]

## QR Code



# **AWARDS DAY SUPPORTERS**

## **WE THANK YOU**

**Musgrave MarketPlace**

**Freshways Food Co**

**Bolton Trust – Docklands Innovation Park**

**Catering Management Association of Ireland (CMAI)**

**O’Brien Ingredients**

**Irish Bakers Association (IBA) – formerly FCBA**

**Andrew Ingredients**

**IREKS**

**Panel of Chefs of Ireland**

**Gallagher’s Boxty House**

**Monin**

**Gather&Gather**

**Panelto Foods**

**Sodexo**

**Mars Ireland**

**Diageo Ireland – Open Doors Programme**

**Silver Hill Duck**

# IN APPRECIATION

*Gerald Cunningham [3.5.61—16.3.22]*





# 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

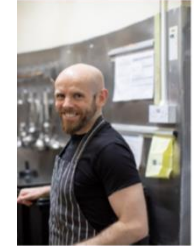
COME ALONG, JOIN US AND GET INVOLVED!

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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Derry has been Chef/Partner of FEOchain Restaurant for over 26 years. His restaurant was awarded many accolades, such as Best Restaurant and Best Chef Awards since 1999 and a Michelin Star since 2003. Derry won 'Best Chef in Ireland' in 2015 & 2016. An author of two successful cookbooks, he is committed to the very best local, fresh produce cooked with flair and imagination.

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# School Newsletters

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



RECOGNITION OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION OF CHEFS SOCIETIES



### Rachel and Ciara win International Culinary Awards in Italy

School of Culinary Arts & Food Technology, TU Dublin students **Rachel Jones (2<sup>nd</sup> Year BA Culinary Arts, DT407.2)** and **Ciara Casey (2<sup>nd</sup> Year Certificate in Culinary Arts)** [photo below] were awarded *Overall Second place in the 2<sup>nd</sup> 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 18<sup>th</sup> to 22<sup>nd</sup> 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 .

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



RECOGNITION OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION OF CHEFS SOCIETIES



### 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 Egnog but tasted of bacon, and what appeared to be a bacon crisp but had a flavour of Egnog. 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 muscle 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/title175000en.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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	@TUDublinFoodForum #TUDublinFoodForum
	@TUDublinFoodForum #foodstudies
	scaft@tudublin.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@tudublin.ie](mailto:james.p.murphy@tudublin.ie) Thank you !!

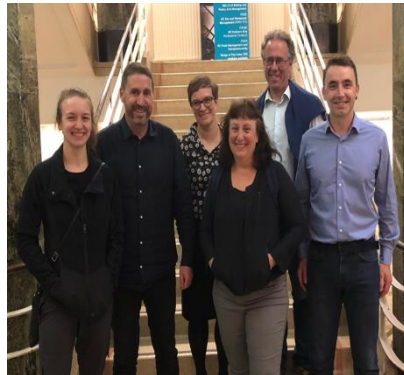
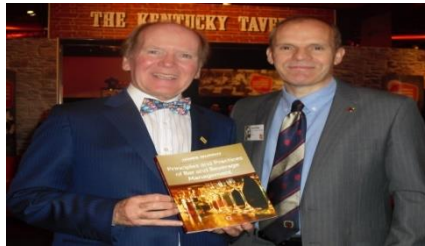
# Celebrating Culinary Excellence



**T** OLLSCOIL TEICNEOLAÓCHTA  
BHAILE ÁTHA CLIATH  
**DUBLIN**  
TECHNOLOGICAL  
UNIVERSITY DUBLIN



# Research, Practice & Publications





# *Thank You*



Connect with us on the internet and on social media!



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**School of Culinary Arts and Food Technology**

# **2022 Awards Ceremony**

## **Welcome**

# Students of our School



# School Engagement Activities



LEARNING FOR LIFE™

**INTERESTED IN PROFESSIONAL COOKING?**

FREE COURSE STARTS 20 FEB 2022

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

The training is 5 days a week for 5 weeks including 4 weeks work experience. The training will take place in TU Dublin Grangegorman.

If you are interested in applying please email: Angela Smith at Blue Star Consultancy asm1@bluestar@gmail.com

*Panel of Chefs of Ireland*

**FCBA**  
Flour Confectioners and Bakers Association

**LVA**  
The Art of Great Food and Drink

**IRISH HOTELS FEDERATION**



**VINTNERS VFI**  
FEDERATION OF IRELAND

**RESTAURANTS ASSOCIATION OF IRELAND**

**Euro-Toques**

**BAI**  
BARTENDERS' ASSOCIATION OF IRELAND

**Irish Cancer Society**  
DAFFODIL DAY - 25 MARCH

**T DUBLIN**  
TECHNOLOGICAL UNIVERSITY DUBLIN

**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

Infinite Possibilities

**T DUBLIN**  
TECHNOLOGICAL UNIVERSITY DUBLIN

**Careers and Educational Opportunities in Food Studies and Culinary Arts**

School of Culinary Arts and Food Technology, Central Quad, City Campus, TU Dublin. Enabling Career Potential

**fspa**  
Food Safety Professionals Association





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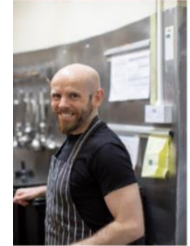
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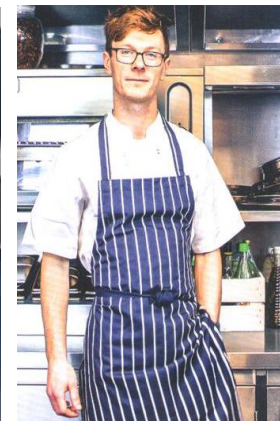
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# Students of our School



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## TALLAGHT



## GRANGEGORMAN



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