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## The Link between Food Provenance and Local Producers

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## The 'Hospitality Advice Clinic & Consultation Point'

The all new '*Hospitality Advice Clinic & Consultation Point*' is a new feature added to Food & Bev Live to give visitors the opportunity to stay up to date on relevant topics within the Hospitality & Foodservice Industries which will be presented in a seminar style format.

The clinic presents visitors with a dedicated area on the floor which will offer key hospitality issues, advice, one-to-one consultations and access to industry professionals over the course of the day.

The *Hospitality Advice Clinic & Consultation Point* will act as a one stop area offering visitors...

- Access to Industry Professionals
- Dedicated one-to-one consultations
- Information and assistance in relation to training and skills, publications, programmes, qualifications etc.
- The opportunity to gain access to new innovations and trends in the hospitality and foodservice industries



Industry professional **Mr. James Murphy** will be just one of the speakers presenting on topical issues at the show.

James Murphy is both author and winner of numerous national and International industry awards including World Champion for Elite Bartenders in 1993. Former Council member of the International Bartenders Association (IBA) and current Council member of the Irish Guild of Sommeliers (IGS), James has managed in the bar and beverage industry for over 30 years and is author of Europe's first ever Bachelor of Science

(Honours Degree) in Bar Studies – Management & Entrepreneurship. He currently lectures full time in Bar Management area at the Dublin Institute of Technology (DIT), College of Arts & Tourism, School of Culinary Arts and Food Technology, Dublin, Ireland.

**Mr. Dermot Seberry** will be the second speaker presenting in the Hospitality Advice Clinic at Food & Bev Live 2014. Dermot has been an industry chef for over 16 years at 5 Star International Level and has over 12 year's experience as a Hospitality Training & Food Product Development Consultant. He is currently working as a culinary arts lecturer at Dublin Institute of Technology and was previously senior lecturer at Westminster College London. Dermot has an advanced diploma in Culinary Arts as well as a Masters in Further Education. He is also author of "*Learn to Dine Out at Home, Artisan Producers of Louth 1st Ed – 2008 - 2nd Ed 2009*" and "*Ireland, A Culinary Journey in The North-East – 2013*".

## Seminar Schedule



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