

# Citation

## **Dr Joseph A. Hegarty**

Dr. Joseph A. Hegarty is a native of Galway where his family ran the Hotel Enda in the city. Following his graduation from the Shannon School of Hotel Management he worked in management positions in both Europe and in Ireland. A short time later he was appointed to teach at the Vocational Hotel School in Athenry where he worked for four years. He subsequently moved to Wolverhampton



Polytechnic, where he lectured for some years. He was involved in developing courses there, and from that background he was offered a position as Head of School of Hotel and Catering Operations in Cathal Brugha Street in 1972. In 1978 he was one of the first cohorts from the Vocational Education Committee to study for a Master's degree at Trinity College Dublin, earning an M.Ed.

He was seconded by the ILO to set up hospitality programmes in Nigeria, Bali, and Nepal. He was also seconded to DIT head office to work on quality assurance and has co-authored two books: 'Academic quality assurance in Irish higher education: elements of a handbook' (2000) and 'The story of the Dublin Institute of Technology' (2000) with Thomas Duff and Matt Hussey.

On his return to Cathal Brugha Street, he was instrumental in developing the BA (Hons) Culinary Arts and completed his Doctorate in Education in the University of Sheffield on the liberalisation of culinary education. He published 'Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy' in 2004 and it has been republished in 2014. He remained as Head of School until his retirement in 2005, when he became co-editor of the Journal of Culinary Science and Technology. Joseph also became an international consultant in Culinary & Hospitality Education, Executive Development and Research Coaching. He is consultant Visiting Professor at Stenden University, Leeuwarden, Netherlands and Associate Lecturer/Doctoral Supervisor at Sheffield Hallam University, UK. Throughout his career and to the present day, Joe has inspired and cajoled numerous individuals to engage deeper with all aspects of Culinary Arts and Gastronomy.