

TU Dublin School of Culinary Arts and Food Technology

Newsletter 'Summer' 2023

'Time to Reflect and Look Forward'

School Management Team

Dear Colleagues, Students and Supporters,

As our school draws closer to the conclusion of this current academic year it is the ideal time for us all to reflect and look forward. Together as a united school team we have overcome many challenges in recent months across our three campuses (City, Tallaght and Blanchardstown), the successful completion of these challenges would not have been possible without the hard work, goodwill and dedication of our school colleagues.

We want to thank you all for your on-going support and for the attentive care and professionalism which you give to all our students and colleagues alike. It would not be possible for our school to achieve our educational objectives without the support of our industry colleagues and supporters, again throughout this year they have freely given their time, resources and expertise to help our students and colleagues right across our three campuses, we thank you all most sincerely.

This year our school also welcomed new colleagues to our academic and support teams, we wish them well and encourage fellow colleagues to support them in their roles. Sadly over this past academic year we have also bid farewell to cherished colleagues who have either retired or passed away, although gone now they remain in our thoughts and prayers.

In our Summer Newsletter 2023 we highlight for our supporters, friends, colleagues and students some representative examples of the excellent ground breaking achievements of our students, staff and graduates across the *research, sustainability, civic and community engagement, professional practice and competitions, publications, recruitment, scientific and food product development sectors.*

Finally our school always welcomes all enquiries for future collaborations, research and industry support contact us at scaft@tudublin.ie

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School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue) - Please e-mail submissions for inclusion to: james.p.murphy@tudublin.ie Thank you !!

Colleagues, Friends and Supporters

It is with great sadness that our school remembers current colleagues and cherished supporters who passed away recently, including our retired colleagues. Our school extends our deepest sympathy in particular to the family and friends of **Paddy Brady**, Paddy (a life long member of the Panel of Chefs) was a great supporter of our school colleagues, our culinary arts students and of course our school over many years. Paddy [photo right side] trained and worked in some of Irelands top hotels, including the Shelbourne and Berkley Court, he also taught and worked in Switzerland, Paddy will be best remembered for devoting the majority of his spare time to promoting the work and profile of chefs throughout Ireland. *Ar dheis Dé go raibh a hanam dílis.*



School Welcomes New 'LVA Chair and Vice Chairpersons'

Our school welcomes news from our friends and colleagues in the Licensed Vintners Association (LVA) who have named **Alison Kealy** as their new **Chair** and **Laura Moriarty** as **Vice Chair**. Alison [photo below left side] succeeds Noel Anderson who was Chair of the LVA from February 2021. She also becomes the first daughter of a previous Chair to hold the role, with her father Derry having previously acted as LVA Chair in 2004. Alison's pub is **Kealy's of Cloghran**, based near Dublin Airport, and she is also involved in two new restaurant projects in Malahide and Portmarnock. Laura Moriarty [photo below right side] has been involved in the hospitality sector since 2000, when her family business opened the Bracken Court Hotel. She currently serves as **Group Operations Director of the Moriarty Group**, a leading hospitality and retail business. She has previously served on the SuperValu Council.



Colleagues, Friends and Supporters

New TU Dublin ‘Students Union Leadership’

The School of Culinary Arts and Food Technology wishes to congratulate TU Dublin’s Student Union upon their recent elections and appointments (**details below**), we wish all the new student officers the very best of success in your new roles. Over 4,700 students of TU Dublin went to the polls to elect the new SU Leadership Team for 2023/24. The newly elected officers will take up their roles at the beginning of July, along with the 10 new SU Part-Time officers elected by the Student Council to focus on student rights in areas including *gender equality, disabilities and sustainability*. The full list of officers for the TU Dublin Students’ Union Leadership Team for 2023/24 is as follows:

President – Brian Jordan

Vice President for Academic Affairs - Shauna O’Toole

Vice President for Welfare and Equality – Nekesa Khisa Nancy

Vice President for Events and Engagement – Ian Kelly

Vice President for Communications and Media – Louise Kavanagh

Campus Vice President for Blanchardstown – Jeremy Lawler

Campus Vice President for Tallaght – Sheran Bahadir

Campus Vice President for City – Peter McCann

Postgraduate Officer – Jessica Perez



School Congratulates ‘New VFI President John Clendennen’

The School of Culinary Arts and Food Technology congratulates Offaly publican John Clendennen [**photo right side**] who has been recently appointed Vintners Federation of Ireland (VFI) President-elect following a recent vote by the Federation’s National Executive Council. Based in Kinnitty, County Offaly, John runs the family pub, Giltraps, John follows in the footsteps of his father Percy, a prominent VFI member for many years. John will be the VFI’s first Offaly President and officially takes office in May 2023.



With a Degree in Hotel Management and a Masters in Marketing under his belt, John Clendennen – who is also a Fine Gael councillor – brings a wealth of experience to his new role. Having worked all over the world in global sales for Starwood Hotels & Resorts, he returned to his native Kinnitty ten years ago to take over the running of Giltraps pub for his father, Percy, and has never left since.



'Schools Thank Retired Colleagues'

The **School of Culinary Arts and Food Technology** joined our colleagues in the **School of Hospitality Management and Tourism** in a joint event recently to recognise the major contributions of our recently retired colleagues from both schools. The joint event took place recently at the school's Musgraves-MarketPlace Restaurant in Central Quad on our TU Dublin Grangegorman Campus. School colleagues joined our retired colleagues **[highlighted below and across both pages]** and their families on this special occasion to recognise the significant contributions which they have all made throughout their TU Dublin careers.

- **Frank Cullen**
- **James (Jimmy) Rock**
- **Brona Raftery**
- **Yvonne Gilna**
- **Ita Coughlan**
- **Tony Kiely**
- **Noel O Connor**



Special acknowledgments and presentations for each retired colleague were made by **Dr Denise O'Leary (Head of School Culinary Arts and Tourism and Dr Dominic Dillane (Head of School Hospitality Management and Tourism)**, followed by the retirees individual speeches. Thanks were offered to School Operations Leads and administration team colleagues (*Jackie Rigney, Yvonne Mcglynn and Geraldine Skelly*), *James Sheridan* (Lecturer Restaurant Management, TU Dublin), (*James Carberry and James Fox*, Lecturers Culinary Arts, TU Dublin) and the students of the our *Culinary Arts programmes* for organizing an excellent event.



(L-R): SCAFT Retired Colleagues Frank Cullen, Brona Raftery and James (Jimmy) Rock outside Central Quad.

'Schools Thank Retired Colleagues'



School Campuses 'City, Tallaght and Blanchardstown'

New opportunities *FOR YOU* to get involved

The School of Culinary Arts and Food Technology's new home is based now between TU Dublin's 'Central Quad' (CQ) Grangegorman Campus, Tallaght Campus and Blanchardstown Campus [see photos below and next page]. On our school's (3) campuses currently we have the following specialised facilities for our students and staff [*multiple hot kitchens, product development kitchen, bakeries, pastry kitchens, training restaurants, training bar, beverage tasting and sensory laboratories, 150 seater lecture theatre and demonstration kitchen, culinary shop, horticultural grounds and gardens with dedicated food and amenity growth areas.*]

Our school welcomes all enquiries from food, beverage, hospitality, retail and service providing companies plus universities and colleges to get involved. To find out more visit <https://www.tudublin.ie/explore/our-campuses/grangegorman/campus-development/> OR email: scaft@tudublin.ie to speak to one of our team to get involved with the next generation of culinary arts and food studies students.



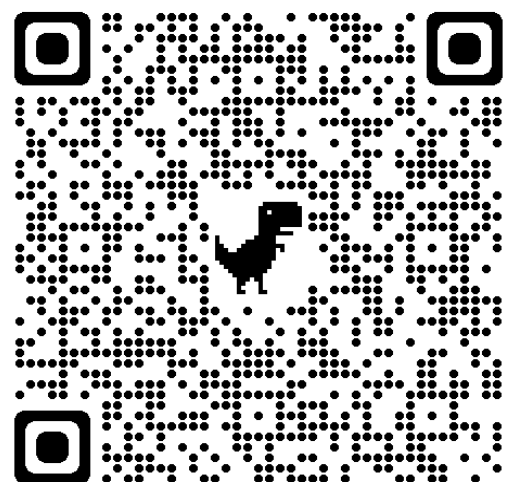
Tallaght Campus.



Blanchardstown Campus.



Central Quad (CQ), Grangegorman City Campus.



QR Code: School Website

Our school welcomes your enquiries for you to get involved e: scaft@tudublin.ie

School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue)

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School Campuses 'City, Tallaght and Blanchardstown'

School's Campus Facilities



School's new cooking demonstration unit [photo left] located in our 150 seater Culinary Theatre (Lower Ground Floor, CQ, Grangegorman, City Campus).

Sustainability

Towards Green Week: *Vegan Bake Off for Motor Neurone Association*

Organised by **Head of Sustainability Education, Brian Gormley**, the Students' Union, and the School of Culinary Arts & Food Technology the Green Week kicked off in Central Quad with a vegan bake-off.

There were prizes for best student baker; best staff baker (by public vote) and an overall **TU Dublin Master Baker Award** judged by **Shannon Dickson and Sheona Foley (Lecturers Baking & Pastry SCAFT)**.

The Master Baker Award went to **Megan Curry**, a third-year student on the BA Culinary Arts **[photo below]**. When asked about her prize-winning cake **[photo below]**, Megan told us that she "... was so happy, and glad there was money raised for such a good cause. So, I normally bake cakes but this was my first vegan cake. My main ingredients for the fudge sponge were soya milk, vegetable oil, plain flour, baking powder, bicarbonate of soda, cocoa powder. My main ingredients for the fudge buttercream were vegan butter, icing sugar, cocoa powder and dark chocolate". The event raised funds for the **Irish Motor Neurone Disease Association**, which is the TU Dublin Students Union charity.



Sustainability

Towards Green Week: Sheona Organises *Hyflex event*

During Green Week (Wednesday, 8th March), organised by Sheona Foley [photo right side], our School was delighted to host a Hyflex event with guest speaker, Odile Le Bolloch from Ireland's EPA speaking about Food Waste "***Don't throw your money away! Why food waste is bad for business***". With 25% of food produced wasted at the global level, the talk centred on the EPA's food waste prevention programme and how it can contribute to addressing climate change and sustainability. There was a particular focus on issues at the food service level as the audience included students and staff from culinary, hospitality and food-related studies.



TU Dublin Culinary Entrepreneurship Students drive 'Fairtrade'

Culinary Entrepreneur students welcomed José Daniel Aguilar [photos below] from the Coffee Coop CO-CAFELOL in Honduras and Ciara Holland from Fairtrade Ireland to Central Quad. José spoke about growing up on a coffee farm in Honduras, still owned and run by his family and also his career as a commodity broker. Students learnt how Fairtrade can help disadvantaged farmers by offering a fair price, and contribute to **more sustainable farming practices**.



School Supports 'GLAS Community Garden Launch'

The School of Culinary Arts and Food Technology were delighted to actively support the recent launch of our community garden at our TU Dublin Blanchardstown Campus in collaboration with Global Action Plan (GAP). Our school colleague **Rachel Freeman (Lecturer in Horticultural Studies [photo next page, centre])** has kindly highlighted this unique collaboration and relationship between our school and GAP and how this relationship will bring many sustainable benefits to the local and wider community of Dublin.

Global Action Plan Ireland (GAP) is an environmental organisation with the mission to support sustainable communities across Ireland. This recently launched '**Green Living & Sustainability Community Garden**' (**GLAS**) is sited on old Horticulture facility (when our purpose built complex was opened, this one closed). It retained potential, as an open, sunny and sheltered site, full of wildlife. It is banked on three sides by native hedgerow, and situated on the campus loop walk, which is accessible with many passers-by each day, from the local community of D15, and our own staff, and students. It was a natural choice for a community space. Local man **Lee Geoghegan was appointed by GAP** who were seeking a Level 7 Horticulture Graduate for the post. Lee is now head gardener and has made tremendous progress on site. Lee **graduated our BSc (Hons) Horticulture in 2017** and has been working in the area of community horticulture and school gardens since. **[continued next page]**



School Supports 'GLAS Community Garden Launch' (continued)

My involvement came when I was asked by my then Department Head, to link in with GAP, represent the interests of TU Dublin, connect with Fingal County Council to help Lee establish the garden, make connections into TU Dublin and the local community. This work continues.

GAP have a proven track record in this space, as they already have a very successful endeavour in Ballymun and this is the module they are applying in Blanchardstown. GAP's 'Green Living & Sustainability Community Garden' (GLAS) in Ballymun, bringing people of all ages and abilities together. The garden is accessed by a variety of groups including *International protection migrants, local people, school children, Central Remedial Clinic clients and clients from St Michael's house*. It aims to be a **socially inclusive, a space for participatory learning, and of active exploration of sustainability**. It is key in helping interested individuals and groups to reduce their carbon footprint, to produce organic food, or simply to enable anyone to enjoy nature, plants and the outdoors, thus using the garden as a change space. The evidence based programmes run in the community garden are designed to enable individuals and communities, and help them overcome barriers to change. The benefits for us as an academic community is that we have a space that we can actively engage in, **GAP and Lee are keen to have volunteers and they can be contacted on Lee@globalactionplan.ie Hans@globalactionplan.ie** If anyone has any questions for us Horticulture, please contact either myself or Ciarnad Rachel.Freeman@tudublin.ie Ciarnad.Ryan@tudublin.ie [Rachel Freeman, Lecturer Horticultural Studies]



Sustainability

Culinary Art Students Drive *Food Sustainability, Health and Wellness*

Students of our schools **BA degree programme in Culinary Arts based on our TU Dublin Tallaght Campus** showcased their excellent innovative product development projects at their annual showcase event held recently. Some of the unique approaches which the students developed and brought to full fruition from concept to final product delivery addressed the most pressing issues across the world at the moment including *food sustainability, zero waste, health and wellness*. Our BA Culinary Arts students **[photos below]** also gained great benefit and insights from a specially selected industry panel which included **Richard Troman (Kerry Foods) and Gerard Whelan (Brand Central)**. A major word of thanks is offered to all the academic team at TU Dublin Tallaght Campus for their expertise and care in support of all our students who undertook product development projects for 2023. **[Annette Sweeney, Senior Lecturer, Culinary Arts, SCAFT TU Dublin]**.



School Congratulates N-TUTORR Student Champion for Sustainability



The School of Culinary Arts and Food Technology congratulates **Anissa Mokhtari (3rd Year Student of our BA (Hons) in Botanical Cuisine [photo right side]** who has just being appointed as an N-TUTORR student champion for sustainability, we wish her well in her new role.

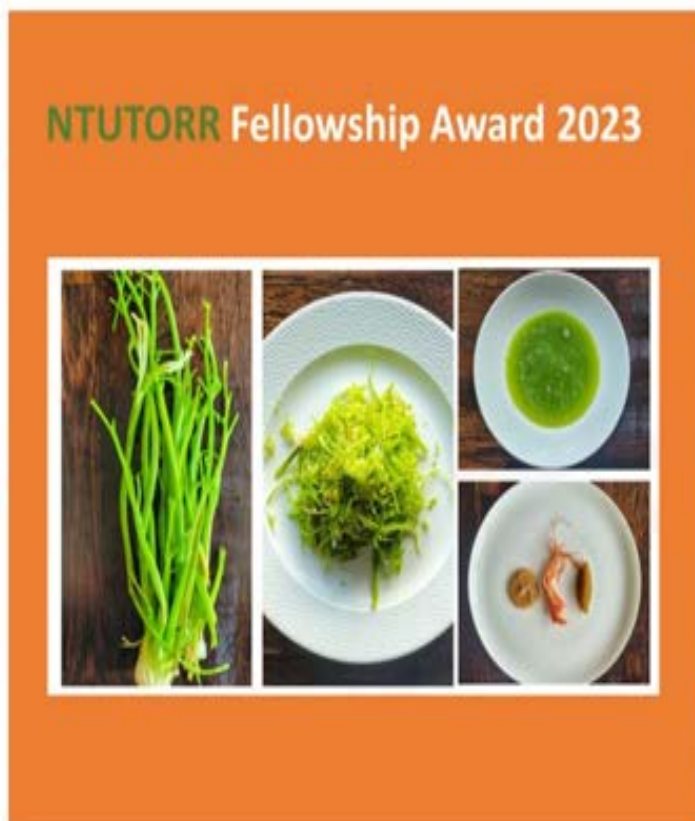


N-TUTORR Fellowship award for *Creative Food Sustainability*

The School of Culinary Arts and Food Technology congratulates our colleagues **Annette Sweeney, Vourneen Hennessy and Niall Hill (Lecturers, SCAFT, TU Dublin)** [photos below] who have been recently awarded a NTUTORR fellowship for the development of a new module 'The Mindful Kitchen -Creative Food Sustainability'.

The **Mindful Kitchen Project at Technological University Dublin** offers modules on 'Health and Wellbeing for Chefs'(2019) and 'Creativity & Social Gastronomy'(2021) to students on TU642, TU742 and TU 941 school programmes. They focus on *applied action and its impact on learning and future engagement with the topics in the workplace.*

This fellowship will be used to co-create a new mindful-learning focused module, **connecting chefs' creativity with engaged action to act with responsibility to embed sustainability best practice in a professional kitchen.** Developing 'sustainability from within' and positive wellbeing is the starting point, promoting self-reflection for personal sustainability, empathy and applied learning. It seeks to empower action and foster a sustainability mindset.



New Module Design

The Mindful Kitchen
Creative
Food Sustainability

The Mindful
Kitchen
Project



New Food Writing by TU Dublin SCAFT Students and Graduates

The second issue of the new Irish food magazine **Scoop: Irish Food Stories**, published by Nine Bean Row, appeared in early May 2023. Once more, SCAFT students and graduates were among the authors for this issue under the topic “*Eat Your Feelings*”. MA Gastronomy and Food Studies student **Eliza Sullivan** explains how in romantic comedy movies by Nancy Meyers and Nora Ephron, “food is almost a character in and of itself”, showcasing the gastrocritical approach to understanding food in texts that she is also using in her MA thesis. **Rebecca O’Flynn**, graduate of the MA, argues that “Food Can Change the World”, if we choose food “to make us feel good not only in terms of the pleasure it gives us”, but also “in knowing that we are doing as little harm as possible to other people and to our planet”. **Jennifer Lyons**, student in the first-year of the MA, writes about how motherhood for her meant a “temporal food swamp”, burying her food identity under layers of “time, tiredness and tears”, while second-year MA student **Niall Toner** notes that “sometimes good things are just a little bit disgusting” – his grandmother’s tripe, for example. More information at <https://scoopfoodmag.com/>



School congratulates Mark Henry PhD

The School of Culinary Arts and Food Technology were delighted to be informed that our colleague **Mark Henry (Communications and Marketing Lead at TU Dublin)** [photo right side]. Had successfully completed his PhD studies recently at the University of Westminster.

Mark’s research explored Ireland’s progress during its first century as an independent nation, and the reasons for its remarkable development in recent decades.



First Collaborative Exhibition with TU Dublin Visual Communications

This May saw the first exhibition of the collaboration between the **MA Gastronomy and Food Studies** and the **BA Visual Communication**, both of TU Dublin [see photos below], organised by MA student **Jennie Moran** and lecturers **Anke Klitzing (SCAFT)**, **Dr Máirtín Mac Con Iomaire (SCAFT)** and **Ben Readman (School of Art and Design)**. For the project *Food Writing X Image making*, the Visual Communication students created artworks in response to creative food writing pieces authored by the students of the MA in the module Food Writing and Media. The imaginative responses ranged from recorded and animated films to crochet and 3D-printed sculptures, product design, illustrations, paintings, pottery and more. The exhibition, held at the East Quad in Grangegorman, was well-frequented by students, staff, graduates, family and friends. Hospitality was extended to visitors with the help of **SCAFT lecturer Diarmuid Cawley** and **MA graduate Blanca Valencia** with refreshments and wines sponsored by the producers of the DO Rueda region (Spain) through the kind support of our longstanding educational partners at the Commercial Office of the Spanish Embassy in Dublin.



School Organises *Celebration of Scholarship* Event

The School of Culinary Arts and Food Technology were delighted to host and organise the 'Celebration of Scholarship' event [photos below] which took place recently within our St Laurence's Church (TU Dublin Grangegorman Campus). The first part of the event was dedicated to **Tony Kiely** (formerly of School of Hospitality Management and Tourism) and **John Mulcahy** (School of Culinary Arts & Food Technology Graduate), who described their PhD research journey based on prior publication, their presentations were followed by a special Q & A session for guests. The next set of presentations were made by **Professor Grace Neville** (UCC) who launched the two monographs, one by our colleague **Brian J. Murphy** entitled *Beyond Sustenance: An Exploration of Food and Drink Culture in Ireland*, and the other by SCAFT graduate, **Tara McConnell** entitled "*Honest Claret*": *The Social Meaning of Georgian Ireland's favourite Wine*. A major word of thanks is offered to **Dr Elaine Mahon** and to **Dr Máirtín Mac Con Iomaire**



On behalf of the
National Centre for Franco-Irish Studies, TU Dublin
we are pleased to invite you to a

Celebration of Scholarship

led by Grace Neville

to acknowledge the accomplishments of

Tony Kiely, John Mulcahy, Brian J. Murphy and Tara McConnell



at St Laurence's Church, TU Dublin, Grangegorman, Dublin 8
on Tuesday, 9th May 2023, from 4.30pm to 7.30pm

RSVP: by Wednesday 3rd May 2023 [here](#)



Research

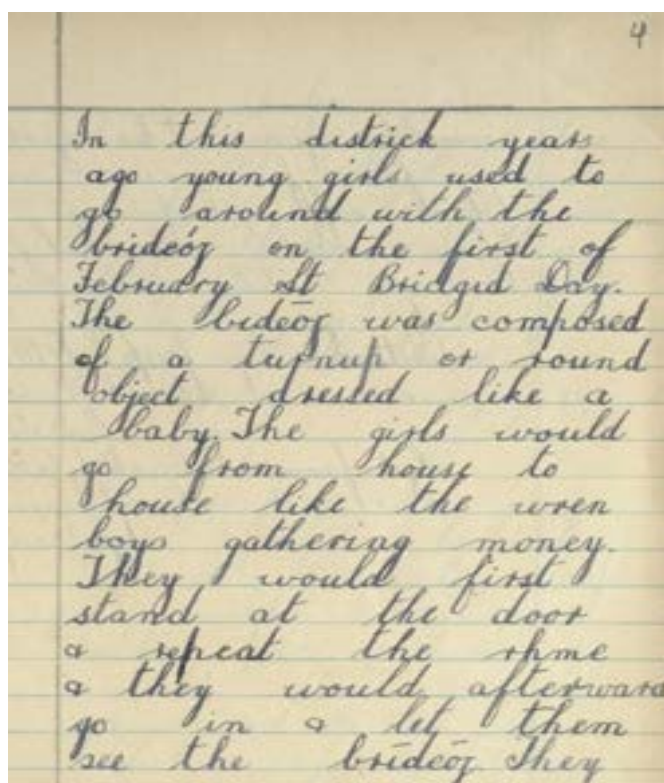
School Supports *Iveagh House Seminar Presentations*

The recent Iveagh House seminar supported by our school was a fantastic success. The plenaries Professor Grace Neville, Dr Elaine Mahon, Professor Catherine Maignant and Dr Piuerre Joannan were on the very top of their game and the round table panel featured two ambassadors, a former Ambassador and Taoiseach, a current Minister, and experts of all hues, all assisted by the joint Chairs Martin Doyle and Dr Sarah Nolan [photos below]. Dr Máirtín Mac Con Iomaire was equally exuberant from as Chair of the opening plenary session. Iveagh House was an ideal setting because of the rich history of its location. The reception was hosted by HE M. Vincent Guerent in his residence afterwards this event was again a special occasion.



School Graduate Correcting *Gastro-critical Records* (Credit: The Top Table)

Dublin-based academic **Caitríona Nic Philibín** is helping to correct the gastro-critical record with her research on food customs in the Irish folkloric tradition. Having spent several years on the culinary scene, including spells as a chef in a retreat centre in Wicklow and a cookery teacher in the juvenile detention system, Caitríona transitioned into academia in 2019. Under the guidance of **Dr Máirtín Mac Con Iomaire** (Senior Lecturer SCAFT, TU Dublin – the holder of Ireland’s first PhD in food history – she completed the **Master’s in Gastronomy and Food Studies at TU Dublin** before embarking on her PhD in 2022. Following Mac Con Iomaire, she has urged the wider recognition of Irish food as an intangible cultural heritage as defined by UNESCO, as well as advocating for greater engagement with Irish-language sources in relation to food customs and folklore. Indeed, much of her research draws from the digitised archives of the so-called **Schools’ Collection Folklore Project**, a sweeping and strikingly forward-thinking effort at oral heritage conservation run by the Irish Folklore Commission between 1937-38. This state-run project saw 50,000 Irish schoolchildren deputised with pens and copybooks in hand, to record the folk tales, oral histories, and recollections of customs past [photo example below] many of them fading into half-remembrance even then, in a young nation struggling to integrate the modern with the traditional in the post-colonial context – passed down by relatives and neighbours throughout their local villages, townlands and parishes. The resulting 6,000 copybooks of handwritten essays form an invaluable folklore resource and provided the documentary basis for Caitríona’s MA thesis on food customs relating to the four “quarter days” of the traditional Irish agricultural calendar. Full extended article is available at: <https://thecommontable.eu/pishogues-brideogs-and-butter-witches-food-customs-in-irish-folklore/>



Upcoming 'Research Calls'

Our school wishes to thank our colleagues in our Innovation and Industry Services office and the Research & Development Support Unit (RDSU) who have kindly sent us the latest calls for research funding opportunities at national and European levels, details below;

Circular Economy : deadline Mon. 05.06.23

EIT RawMaterials want start-ups/SMEs (<250 emp.) to apply for up to €200k for applied interventions in the areas of responsible sourcing, sustainable materials, circular societies.

Decarbonisation Innovation Fund - Small Scale Projects : deadline 19.09.23

This call for small-scale projects will further boost the deployment of industrial solutions to decarbonise Europe, with capital expenditures between €2.5m - €7.5m in the areas of renewable energy, decarbonisation of energy-intensive industries, energy storage, and carbon capture, use and storage. Information day, 20.04.23.

HE-RIA - New Healthy & Sustainable Food Products & Processes : deadline 24.02.24

Via Crowdhelix, Cargill (Belgian Co.) are seeking partners to collaborate on the Horizon Europe Research & Innovation Action call.

Masters Students Drive *Food Systems Debates*

Our school's Masters students, as part of their module on **Gastronomy & Culture** with Anke Klitzing, held two rounds of food systems focused debates, one on the topic of *Food Waste* and the other on the topic of *Cattle and Climate*.

The debates followed the structured "Lincoln-Douglas" format popular in the United States, which typically focuses on value-laden issues, requiring the students to consider various stakeholder positions, causes and consequences of these complex matters, as well as to work in teams to propose and respond to arguments.

On the day, spirited contributions were made on all sides, and the students, who had been randomly assigned their topic and stance, showed great engagement with these important issues.

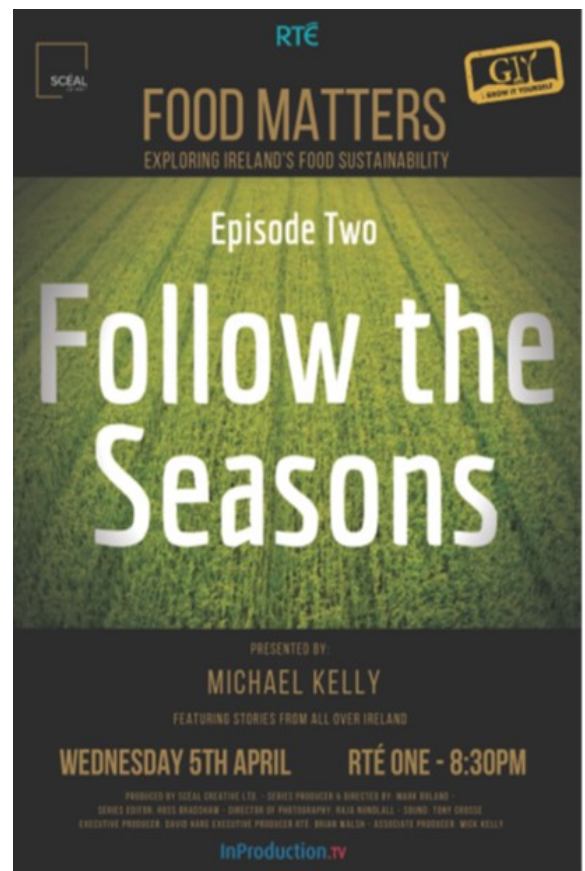


School Welcomes RTE 'Food Matters' Series

"Food Matters" is a six part documentary series exploring food sustainability in Ireland, the show airs each Wednesday on RTE 1 at 8.30pm. The food system is a major contributor to the climate emergency but the choices we make each day about food can be some of the most useful pieces of climate action we can take personally.

Fortunately, there are inspiring solutions to the problems in our food system happening here in Ireland. Mick Kelly (presenter) travels around Ireland to explore food *sustainability* and meet the people and projects that are helping to change the food system one meal at a time.

Our school colleague **Dr Máirtín Mac Con Iomaire (Senior Lecturer, School of Culinary Arts and Food Technology)** featured in Episode Two 'Follow the Seasons' his interview was filmed in Central Quad, Grangegorman Campus, TU Dublin.



FSAI & Healthy Ireland Publish 'Ireland's Food Reformulation' Report

Ireland's Food Reformulation Task Force have published their progress report for 2022. The task force is a strategic partnership between the FSAI and Health Ireland. It was established in late 2021 to implement the Roadmap for Food Reformulation in Ireland (2021-2025), a core element of Ireland's Obesity Policy and Action Plan. Ireland's Food Reformulation Programme is based on sound scientific evidence and research. The task force supports and monitors the reduction of selected nutrients (sugar, saturated fat, salt and energy (kcal) in key food categories. High and unbalanced intakes of these nutrients or energy (kcal) are associated with serious negative impacts on public health; such as obesity, diabetes, coronary heart disease and stroke. Reformulating food and drinks results in better quality food options for consumers. Further information: <http://ow.ly/Vo2n50NwTmc>



School Lectures assist ‘Me Auld flower Festival ‘

School colleagues **Dr Mark Farrell** and **Dr Máirtín Mac Con Iomaire** entertained an enthusiastic gathering of foodies at Dublin’s newest food festival ‘Me Auld Flower’, held recently at the Dublin **Victorian Fruit Market, Dublin 7**. They discussed the important role Dublin Fruit and Fish markets played in the beating gastronomic heart of the city under the guidance of Ali Dunworth a food writer and travel consultant who chaired this special food seminar during the festival which was enjoyed by all attendees. **Me Auld flower’** event on the St Patrick’s weekend in March was an attempt to recreate the atmosphere and buzz of the fruit markets in conjunction with Irish artisan food producers and brewers. Food tours, talks, demonstrations and discussions were organised as the general public were once again invited to participate in the recreation of the historic market scene.

Dr Farrell informs us that *‘Mary’s Abbey in Dublin city centre has mirrored the development of the cityscape from the early medieval period right up to the present day. The original lands under the control of the Abbot stretched from the river Liffey out as far as the present day Oxmanstown. Originally the abbey was a Cistercian conclave which organised food production in a complex fashion to facilitate the greater number of monks and pilgrims living there. With Anglo-Norman colonisation the abbey was made a Liberty, as it came can under the influence of the Order of St Benedict. Given that the new lords wished to maintain the educational prowess to their offspring which they had become familiar with on the continent. Markets, fairs and trading have been synonymous with the area ever since.’* A Fruit and Vegetable Market which improved the hygiene and organisation of the commercial district was established by Dublin city council in 1892. Flower, fruit, fish and vegetables were traded there until 2019 when the doors closed.’ For more stories about Dublin’s food traditions and food history you can purchase Dr Mark Farrell’s new book entitled **‘Cocoa Shells and Broken Biscuits’**, it’s an excellent read.



Faculty of Arts & Humanities *Special Awards Ceremony*

The School of Culinary arts and Food Technology (SCAFT) was delighted to play an integral part in the recent **1st Faculty of Arts and Humanities Special Awards Ceremony** which was held in the Concert Hall, East Quad building, Grangegorman Campus. Dr Orla McDonagh (Faculty Dean) invited special guests, award winners and their families to this special event to celebrate student academic excellence. Dr McDonagh called each Faculty Head of School to present the awards for their respective schools individually. Award winners from our school who received their awards from **Dr Denise O'Reilly (Head of School, SCAFT)** included; **Ruth Devins** (who's parents received the award on her behalf), **Ciara Browne** and **Angela Hanratty** [see photos below]. Guests were also invited to enjoy some refreshments and food in the East Quad Atrium. Our school would like to thank **Jackie Rigney (SCAFT, Operations) Lead**, **Patricia Muligan (SCAFT, Business Development Manager)** and **Geraldine Skelly (SCAFT, Administrator)**. For their hard work behind the scenes towards ensuring that this event ran smoothly for our award winners and their families.



Culinary Arts Students Organise *Fundraiser for Talented Chef*

Our school sends a huge thanks to the students of our **second year Culinary Arts students (Tallaght Campus, TU Dublin)** [photo bottom left] who organised a pop-up Burger Bar "Bees Burgers" to raise funds and awareness for <https://cry.ie/>. Cry is a charity that provides information and resources to young adults about *Sudden Cardiac Death or Sudden Adult Death syndrome*. **Our** students wanted to remember in particular **Barry O'Neill, Executive Head Chef of Oliveto Restaurant,** [photo below left side] who passed away from natural causes at the age of 37 last summer. The students raised €200 for this worthy cause .

Barry was a beloved chef, described by his work colleagues as a "key member of the leadership team" at the restaurant in Dun Laoghaire Haddington House. *"We have unexpectedly lost a close colleague, a key member of our leadership team, our culinary genius, our collaborator, Fla's golf tutor and all round great person. Barry O'Neill passed away yesterday from natural causes, and our thoughts, prayers and tears are with Barry's life partner Claire, Barry's mum and dad, siblings and his many relatives and friends.*



Nathan Wins *Silver Hill Duck* Competition 2023

Our school was delighted again to announce that a cookery competition using the world-famous Silver Hill Duck would place for 2023. Silver Hill Duck are a Founding Partner with TU Dublin for the Transforming Tomorrow Capital Campaign for Grangegorman. This partnership has led to educational **tours, cooking demonstrations and culinary competitions.** The criteria of this year's competition allowed for competitors to produce a main course using the world-famous Silver Hill Duck for a "Classical Asian themed duck dish with a modern make over" as the main feature of their chosen dish. **The 2023 finalists [photo next page] included**

- Bengemeel Lozada TU942 Year 2 / Benjamin O'Neill TU942 Year 2
- Tibor Markovic TU942 Year 2 / Sean Chambers TU942 Year 2
- Alanna Moffitt TU643 Year 2 / Sze Lik Ma TU038 Professional Cookery Stage 3
- Nathan Farrell TU942 Year 2 / Nathan Maher TU942 Year 2 **(Overall Winner—photo below)**

Diarmaid Murphy (Lecturer Culinary Arts, TU Dublin) co-ordinator for the Silver Hill Duck Competition stated that he *'would like to recognize all competitors for their accomplishments; on all their diligent work and commitment in making their excellent dishes, which they should all be proud of.'* Diarmaid also congratulated **Nathan Maher on his successful achievement as the overall Winner of Silver Hill Duck Competition 2023.** Diarmaid finally thanked all the student finalist who participated in this popular competition, he also thanked our sponsor Silver Hill Duck, and in particular **Greg, Connor, Glenn and the team @Silver Hill Duck.** Diarmaid also thanked colleagues at TU Dublin for all their support, particularly **George, James, Jackie, Gerald, Brendan, Ann, David, Debbie, Gary and Christine.** **[Diarmaid Murphy, Lecturer Culinary Arts and Food Technology, TU Dublin].**

Nathan Maher (Winner 2023)
with Greg Devlin, Silver Hill Duck



Nathan Wins *Silver Hill Duck Competition 2023*



Nathan's winning dish - Crispy skin Silver Hill Duck, purple sweet potato ducks' nest,

Silver Hill Duck Finalists 2023

School's Graduate Retains *Michelin Star* Status

Our school congratulates our graduate **Kenneth Culhane (Head Chef)** at the family owned restaurant **'The Dysart Petersham'**, which recently retained it's Michelin star status. Kenneth was recently elected a member of the Royal Academy of Culinary Arts. In addition, he features in The Murphie List 2023, which showcases Irish talent contributing to the creativity of London's food and drink scene. Reflecting on the multiple accolades, Culhane said, *"For the team at The Dysart Petersham, the purity of our dishes is paramount. We seek to combine traditional kitchen craft with the passion and skill of our individual team members. It's all about using the finest, seasonal ingredients, but treating those ingredients with respect, to ensure every dish stimulates diners' senses - touch, smell and sight, as well as taste."*

Culhane stated that "at The Dysart Petersham, they use more than 70 different herbs and vegetables, including many older, more traditional varieties, which enables them to adjust their dishes daily – even taking advantage of flowers that may blossom for only a few days."

In a recent interview with Hospitality Ireland Kenneth **[photo below]** stated that *'The BA (Hons) culinary arts degree at the Technological University Dublin was the highest level of education for a chef in Ireland, so I decided to enrol in this. It helped me to understand the complexities of the industry. I was especially interested in the aspects of business and corporate management during this time.*

I also became aware of Michelin starred restaurants at this time. Lecturers such as James Carberry were exceptional at mentoring and giving advice on the best ways to learn. This certainly helped in my decision to wish to cook in the creative, quality-driven world of Michelin. Fine words indeed from our school graduate Kenneth Culhane our school wishes him continued success.



School's Students Organise 'Themed Botanical Experience'

Our school's **BA (Hons) in Botanical Cuisine** students held their end of year performance in the beautiful setting of one of their learning spaces, Airfield Estate, in early May **[photos below]**.

This event is their '**live thesis**' requiring our students to curate, produce and present a themed botanical experience to invited guests. The theme for the menu this year was '**Ur** Tasting the Landscape'. Various courses were served in varying locations throughout the farm and gardens.

Speaking at the event patron of the programme **chef JP Mc Mahon [photo below, centre]** said that *"the more these ideas are everywhere the more we can eat better. If ideas like this get into the main narrative of Irish food its really helpful. It is not just about restaurants it's more holistic. This programme grew out of Food on the Edge and one of the wonderful effects of Food on the Edge. Its wonderful to see the course grow. I feel privileged to be a patron along with Matt and Sasu and I think it's part of the ongoing endeavour to try and make Irish food better and to make the Irish public more food conscious. From what I have seen today, its in really good shape with these wonderful ideas"*. Our school sends our hearty congratulations to the students and our Tallaght Campus colleagues for their continued excellent work in this regard.



'TU Dublin Diageo Cocktail Competition'

On the 27th of April 2023 the School of Culinary Arts and Food Technology with the support of Diageo Ireland held a school wide cocktail competition. The competition took place in the new training bar (**Arthur Guinness Learning Space**) on the Grange Gorman City Campus.

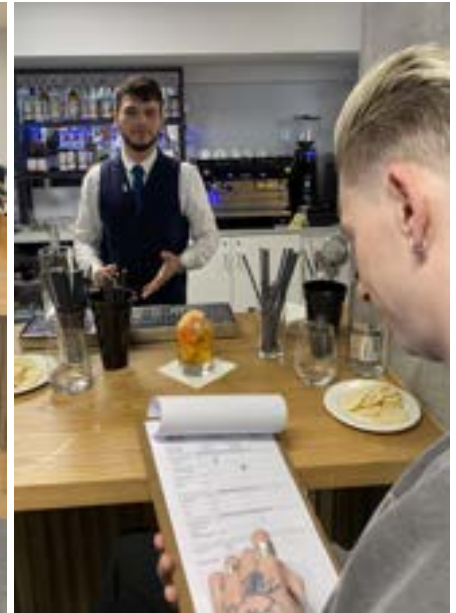
Students were asked to invent a cocktail, *showcasing a spirit from the Diageo Ireland portfolio. The cocktail also had to have a sustainability element to the drink.* On the day students presented and explained the story behind the ingredients and flavours of their cocktail to a panel of expert judges which included: *Cal Byrne (Brand Change Project Manager at Diageo), Fergus O'Leary (Beverage Operations, Press Up Hospitality Group), Margaret Connolly (Beverage Lecturer, TU Dublin) and Warren Mcelhone (Beverage Lecturer, TU Dublin).*

The competition was extremely close, and two students were picked to go to a second round and re-present their cocktail using the feedback for improvement from round one, to decide the top spot. The overall winner was **Samuel Lynch** (2nd Year student Culinary Entrepreneurship degree) took the top spot with his *Orange and Rhubarb Sour* focusing on Tanqueray Gin [**photo below left side**]. With a close second was **Nathan Farrell** (2nd year Culinary Arts degree) with *Sustained Revolution* focusing on Ron Pampero Anejo [**photo below middle**]. Third place was presented to **Ethan Holohan** with *The Alfonso* a cocktail which utilised the orange citrus flavours in Roe and Co. Irish Whiskey [**photo below right side**].

The competition was a great success in showcasing the student's ability, the new school facilities and the partnerships created with industry supporters such as Diageo Ireland. The competition was organised and run by **Judith Boyle (Beverage Lecturer, TU Dublin)** and **Jackie Rigney (School Operations Lead, SCAFT, TU Dublin)**.



'TU Dublin Diageo Cocktail Competition'



'Food Innovation and Product Design' Showcase Event 2023

The MSc teaching team was delighted to welcome students and staff to the annual innovation showcase, which has become a major event in the MSc calendar and gives an opportunity to display the inventive products that have been developed over the course of the module **Food Prototype Development and Evaluation**. The focus for the Food Prototype Development was to design and develop an innovative hybrid product that substitutes part of the meat content with alternative non-meat proteins. **Hybrid products** (combining meat and plant-based ingredients) will become crucial drivers for enabling a successful plant-forward transition and in time may be adopted by the culinary industry and supported by policy makers to enable a more nuanced transition from fully meat-based to plant-forward diets. With over 30 products to taste and discuss ranging from Redefined Meat Products for the flexitarian to Snack Products incorporating unusual flavours and textures. The products, where possible, used environmentally friendly raw ingredients or waste products from processing and production.

From the **MSc group, the winner was Emma Ferdenzi** with a cleverly named product "Porky Pies" The idea was to create a pulled pork pie and to reduce the meat content by partially substituting the meat with jackfruit and Emma assured us that "you won't taste the difference". **Liadh Whelan** was highly commended with her flexitarian "Chickie Roll" a classic sausage roll-inspired product with chicken and chorizo as the main sources of animal protein and tofu as the source of non-animal protein. These flavours were enhanced with a chilli hit from harissa and a touch of sweetness from honey, all combined in puff pastry, making this a firm favourite with the judges

From the **FIPDes cohort, the winner was Katharine Cox** who developed "**Goodles**" This gluten-free, high protein beef ravioli used mushrooms, ricotta, and naturally gluten-free legume flour. Katie replaced half the beef filling with umami-rich mushrooms, legumes and ricotta cheese. Making this product a Celiac's—and flexitarian's dream. **Oscar Andrade** was highly commended for his "**Bacon Maple Donut**", which was a delicious donut with a maple syrup icing and small bites of bacon made from a plant-based alternative of firm tofu, rice paper and a secret recipe marinara sauce. It had the perfect taste of more. With thanks, as always, to everyone who made this event possible especially our judges: **Fiona Walsh - Director of Consumer Insights and Innovation, Elaine Bourke - Innovation Director for the Kepak Group, Bernie Everard - CEO of SPADE Enterprise Centre, Shay Hannon - Prepared Consumer Foods Manager, Teagasc** and our stalwart colleagues from **the School of Culinary Arts & Food Technology: Margaret Connelly, Niall Murphy, and Lucile Deloince (AgroParis Tech, FIPDes Project Manager)**

[Anna Cruickshank, Senior Lecturer, SCAFT, TU Dublin].



'Food Innovation and Product Design' Showcase Event 2023



Charles Michel *Interpreting the Earth Award*

The Charles Michel Award Interpreting the Earth Award (sponsored by Odaios Foods) is a special award for the Botanical Cuisine programme, the challenge brief for which follows masterclasses with Charles during the semester. The winner of this year's award is **Stephanie Meoran [photo below]**. Speaking at the announcement of the award at the Botanical Cuisine performance in Airfield Charles said: "Food is that conduit that connects us to the living world, the kitchen is the connection point between agriculture and culture. This award that we created for this course was to celebrate the creativity and the emotion that can be a part of cooking. *Students were required to interpret the earth, a story of the earth, your story in a culinary creation. Seeing food as an artistic medium can eventually help us get there as a society to understand the importance of food.* We chefs are just a small sub-set of society who understand how powerful food can be to change things for the better. This craft that you have gathered from this course, interpreting nature into beautiful dishes, is outstanding". According to Charles **[photo below, left side]** "This is one of the most innovative courses I have seen in the world in terms of creativity, connection with the earth, and the future of food from a culinary technique perspective."



74th Annual Conference of the Irish History Students' Association

PhD students Angela Hanratty and Mathieu Belledent and SCAFT Lecturer Dr Elaine Mahon **[photo above right side]** took part in the **74th Annual Conference of the Irish History Students' Association** at Carlow College St. Patrick's on 3rd March 2023. Their panel, entitled 'Food and Traditions', was chaired by Dr Margaret Murphy. Mathieu presented a paper on his research on Escoffier entitled '*Les Trois Frères Provençaux*': a Provençal Revolution that helped shaped France's culinary landscape at the turn of the 19th century. Angela presented an extract from her research entitled '*Conserving a Kosher Tradition*': the History and Preservation of Jewish Food Practices in Ireland since 1881. Dr Mahon's presentation was entitled '*From Felons to Respectable Ministers of the Crown*': Establishing Rituals in Irish Diplomatic Dining, Dublin Castle 1994.

Launch of 'New Beginnings' Edited Collection

New Beginnings: Perspectives from France and Ireland (Peter Lang: 2023) co-edited by **Dr Máirtín Mac Con Iomaire and Dr Eamon Maher** [photos below] was launched at the 15th AFIS conference in La Rochelle. The collection stems from the AFIS conference held in TU Dublin Tallaght Campus in 2021, and includes 14 chapters, in three sections; Wording New Beginnings, Contemporary Representations of New Beginnings, and New Beginnings in the Post-Digital Age.

The collection includes a paper by our colleagues **Anke Klitzing** titled '*New Beginnings in Reading (Irish) Literature: A Gastrocritical Look at George Moore's "Homesickness" and Colm Tóibín's "Brooklyn"*', **Brian A. Murphy's 'An Irishman in Paris: Seán T. O'Kelly as Dáil Envoy, February 1919- April 1922'**, **Gráinne Murphy's 'Learning from the UK Experience: How the Social Entrepreneurship Model Can Help Save the Rural Irish Pub'**, and also with the school's PhD and IRC Scholar **Caitríona Nic Philibín and Máirtín Mac Con Iomaire's chapter 'Surfing the Irish Folklore Commission's Schools' Collection: New Beginnings in the Democratisation of Learning through Digital Archives'**. Special thanks to all the contributors, to **Dr Orla McDonagh** for an inspiring Foreword, to Tony Mason and his team at Peter Lang, to my co-editor Eamon Maher, Míle buíochas agaibh uilig. Remember that up until 30 June anyone at all can buy New Beginnings at 30% discount plus free delivery by following the link here: <https://lnkd.in/eXagWw5z> and using code NB30 at the checkout.



‘Towards Student Recruitment - School Presentations and Tours’

Our School continues to line up a number of Secondary Schools to present our ‘Careers in Culinary Arts and Food Technology studies’ virtual presentations (via Teams/Zoom to TY, 5th and 6th year students). Schools throughout Ireland have received our virtual presentation and Q&A sessions (on request) for their student groups. These recruitment and career presentations in addition to the use of our school on-line resources (social media platforms, e-mail drops, offers to schools etc.) , plus **TU Dublin’s new CAO Hub** <https://www.tudublin.ie/cao/> continue to directly target prospective students and **Guidance and Career Counsellors** who had expressed interest in our programmes. **All colleagues are encouraged at this time to use their influence, their communication mediums, their contact channels to help drive student numbers and interest in our programmes** .For example our school has recently collaborated with our colleagues across the university (Admissions, Access & Outreach offices etc) to host a series of guided ‘**culinary tours**’ of our **specialised facilities** [see photos below] , Our school would again encourage all school colleagues to get involved in our ‘**recruitment activities**’ which are crucial to the sustainability of all our programmes.



Caristas College, Ballyfermott,

Colaiste Chraobh Abhann SS, Crewen, Kilcoole, Co Wicklow

Industry, Academic & Civic Engagement

Supporting Dunboyne School's *Green Initiatives*

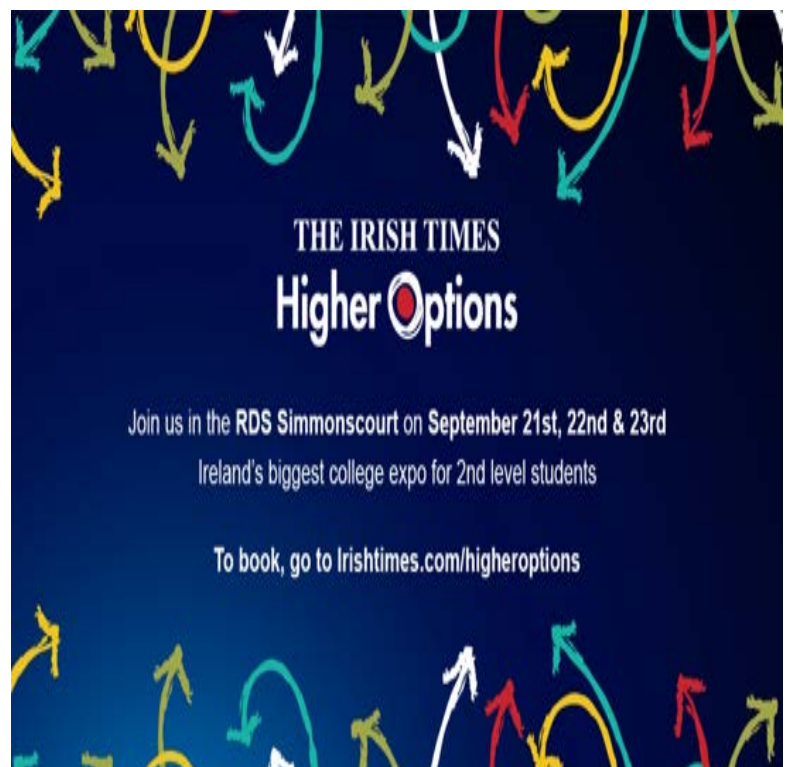
Our school was delighted to actively support the green initiatives of one of the local schools in Dunboyne recently, this request for support was made via our school's **Brendan Cregan (Technical Support, Horticultural Complex, TU Dublin)**. Brendan worked with **Elma Rafferty Dunboyne Primary School** to organise a fun filled morning with the school kids **[see photos below]** planting vegetables and all things green at their school garden. Elma sent thanks to the school for this kind and thoughtful support towards their green initiatives. Hopefully through these types of events and supports our school is helping to develop the next generation of horticulturalist to undertake our **schools horticultural studies full and part-time programmes**.



School Supports *Higher Options and Worldskills Ireland* Joint Event

The **School of Culinary arts and Food Technology** will play an integral part in the upcoming joint Higher Options and World Skills Ireland event to be held in the RDS in September 2023. Our school have agreed to provide culinary and cocktail demos to augment our promotional activities over the (3) days of this joint event.

The co-location of the two events from Wednesday, September 20th to Friday, September 22nd, 2023, means **visitors will be able to explore an array of opportunities and career paths, across two shows, in a single trip.** **Higher Options**, run in partnership with the Institute of Guidance Counsellors, attracts thousands of students each year who get the chance to meet representatives of universities and further education colleges and help choose their study options after the Leaving Cert. **Worldskills Ireland**, a live event in partnership between government, enterprise, industry and education, also attracts thousands of students to an event which showcases apprenticeships and skills with live demonstrations and competitions. The two events will run simultaneously, allowing students to attend one event in the morning and another in the afternoon. Ray English, Worldskills Ireland chair, *said visitors will be able to explore an amazing array of opportunities and career paths, across two shows, in one location.* The three-day event will also host live competitions, providing a platform for Ireland's skilled youth to showcase their talent and compete at the highest level, interactive "try a skill" areas, virtual reality demonstrations and inspirational talks from industry experts (Credit: Carl O'Brien, Irish Times).



School Congratulates National Champion *Will Lynch*

Our school was delighted to hear that **Will Lynch from Bar 1661** (who is also a great supporter of our bar and beverage management studies programmes and cocktail competitions at TU Dublin) was crowned Diageo Reserve's World Class Bartender of the Year 2023 for Ireland. Will [photo below] faced off against Emily Doherty from the Merchant Hotel in Belfast, Oisín Wolfe from Paladar, Cork and Adeline Valdiva from Three Storey Dublin in three rounds of challenges, with his Mystery Challenge cocktail, comprised of Roe & Co and rooibos, almond and coconut tea, topped with orange zest cream and ground chocolate barley highlighted as a favourite among the judges.

Lynch will go on to represent Ireland at the World Class Bartender of the Year Global Finals in São Paulo, Brazil, in September where they will demonstrate their innovative approach to cocktail creation on a globally renowned stage, competing with over **54 bartenders from around the world**.

The first of the challenges at the final, the Johnnie Walker Black Aperitif Highball challenge, was created by **renowned Chef and Diageo Chef in Residence Mark Moriarty (RTE Beyond the menu, Cook-In, Off Duty Chef and Graduate of our school)**. The challenge was designed to test their skills at pairing their creations against a starter curated by Mark, using Johnnie Walker Black. Next, the finalists were tasked to reinvent their Highball from the previous challenge with Roe & Co as the base in a mystery challenge. Finally, the finalists were tasked with a speed round, creating six drinks in six minutes from a deck of 18 drinks sent in advance.



Diageo Supports School's TU Dublin 'Transforming Tomorrow'

School supporters Diageo Ireland recently announced its support for our school's Transforming Tomorrow, TU Dublin's campaign to deliver state-of-the-art learning facilities for culinary, beverage and hospitality students. The partnership which includes a €200,000 donation over 10 years, will also enable **greater access to learning opportunities in hospitality and culinary arts at TU Dublin for individuals from marginalised groups, including access to a 'Certificate in Hospitality Studies.**

Dr Denise O'Leary (Head of School Culinary Arts and Food Technology) and Dr Dominic Dillane (Head of School Hospitality Management and Tourism [photo below] stated that this support from Diageo and the on-going delivery of culinary arts, beverage and hospitality management at TU Dublin will *enable many individuals to gain the necessary professional qualifications, technical expertise and industry knowledge to enter the bar, culinary, hotel and general food services industries.*



Brightspace (VLE Learning System) Update

Our colleagues in technology services informs us that from September 2024, Brightspace will be the **single Virtual Learning Environment (VLE) in use in TU Dublin.** Blanchardstown and Tallaght will continue to use Moodle in the 2023/24 academic year. Both campuses will use Brightspace from **September 2024 onwards.** The **TU Dublin eLearning Technology Applications Team (EL-TAT)** are committed to ensuring there is a smooth transition from Moodle to Brightspace for all staff and students. Further queries to academicaffairs@tudublin.ie. **[Maurice Mark Boland Senior Manager, VLE]**



Industry, Academic & Civic Engagement

School Hosts *'International Bakery and Pastry Students'*

The School of Culinary Arts and Food Technology were delighted to host a group of students from **INS Escola d'Hostaleria i Turisme de Girona (Spain)** [photos below] who visited our school for tour of the facilities and a series of special demonstrations in our bakery kitchens. The group were 1st year students and part of a 2-year Baking and Pastry programme.

Diarmuid Cawley (Lecturer SCAFT, TU Dublin) formally welcomed the group and gave them a tour of the Ground Floor and Lower Ground floor facilities before joining them up with **James Griffin (Lecturer Baking and Pastry Arts, TU Dublin)** who gave an excellent talk (in Spanish!) and demonstration of sourdough breads. **Paul Kelly (Lecturer Pastry Arts, TU Dublin)** also took the group for another demonstration of sugar work and a tasting of his by-now legendary scones. The visit delegation were extremely pleased and impressed with the facilities in SCAFT and a future connection with their school in Spain is at the discussion stage. **Pilar Montojo from EHT** spent a week in Cathal Brugha Street with us a number of years ago and two lecturers are planning a brief visit in late June this year also.



'Blenders' New Product Development Chef of the Year 2023.

Health and wellbeing have become one of the macro-trends for the food industry and consumers are associating reduced meat consumption with health. Therefore, the **focus for the NPD brief this year was to produce a hybrid product** (*combining meat and plant-based ingredients*) suitable for the *flexitarian market*.

The competition judges were **David Chandler, Blender's Sales Director and Julie Delany, Blender's Brand Manager**. We were also delighted to welcome back **Artie Clifford, Chairperson, Blas na hÉireann**, The Irish Food Awards and our new judge **Shauna Walsh, Buying Manager for Dry Grocery for Dunnes Stores**

Almost 50 students [*group photo next page*] took part in the competition and as always there were an array of posters and presentations throughout the morning. *As each student presented their poster to the judges, lecturers, and classmates, they explained why they had chosen the product and what alternative plant proteins they had used to replace the meat component of the dish.*

Opinions were divided on which product was the best, the tastiest, the most sustainable or the most likely to succeed. It took a lot of deliberation before the judges finally whittled the group down to just **8 finalists**. **The selected students then went through to the Dragon's Den for further evaluation.** In joint **third place** was **Mathew Teo with his "Lasagna"** *a lasagna with a reduced meat content which was partially substituted with green lentils* and **Orerime Akpofure with her "Soy-Sagne"** *a cook-from-frozen lasagna ready-meal with reduced meat content which was replaced with texturized soy protein.*

[Continued next page]



Industry, Academic & Civic Engagement

‘Blenders’ New Product Development Chef of the Year 2023.

In second place was **Conor Dwyer** with *“Chickpea Chicken Nuggets”* a 50% plant-based & 50% meat-based product. The nuggets were made from a combination of chicken and chickpeas to make a product suitable for the flexitarian market. And in **first place** was **Robyn Ronayne** with *“Crispy Mushroom Calamari”* a plant-based fish analogue that mimics the qualities of fresh restaurant grade calamari. As always, we are very grateful for the wonderful prizes that Blender’s present to the winners each year. **This year, the lucky students will have a dining adventure at a Michelin Star Restaurant.**

The NPD Team would like to say a big thank you to Blenders for sponsoring the competition and to TU Dublin staff who helped make the event possible. We say well done to all the participants, **goodbye to the 4th years, and we look forward to seeing you at graduation.** **[Anna Cruickshank, Therese Cadden, Pauline Danaher & Shannon Dickson– SCAFT, TU Dublin]**



School Collaborates again with *Inter Rhone Wines*

Our school was delighted to once again collaborate with our friends in Inter Rhone, during the month of March **Joe McLean from Inter-Rhône**, the professional wine education and promotion association in Southern France, gave his annual class on the wines and food culture of the Rhône Valley, France [see photos below]. This year the 4th Year Culinary Entrepreneurship group from Advanced Wine Studies went through a full class and tasting of various styles of contemporary wines. SCAFT have had the pleasure of engaging with Inter-Rhône for many years now and this welcome collaboration continues to play a vital role in student education and awareness of region specific wines in France. Further details and resources regarding the wines of the World famous Rhone Valley are available at; <https://www.vins-rhone.com/en/inter-rhone/presentation>. Our school wishes to thank Joe McLean for this valued collaboration between SCAFT and Inter Rhone and to **Diarmuid Cawley (Lecturer Wine and Beverage Studies, TU Dublin)** for his hard work behind the scenes towards ensuring that our students have this unique opportunity within their academic studies journey.



School Welcomes *Disability Service Appointments*

Our colleagues and friends from 'Student Support Services' have kindly informed our school that as part of the organisational design process, they have two appointed managers in the area of Disability Services, as follows;

- **Geraldine McCorkell – Disability Support Manager (Student Support)**
- **Deirdre Staunton – Disability Operations Manager (Budgets, Projects, Procurement)**

Our school wishes both Geraldine and Deirdre the very best in their new roles and we look forward to continue working with them both going forward.

Industry, Academic & Civic Engagement

Culinary Science Food Product Presentations to Industry Partners

The School of Culinary Arts & Food Technology 4th year students from the B.Sc. (Hons) in Culinary Science [photos below] presented the results of their Food Product Development projects to academic staff of our school and colleagues from The School of Food Science and Environmental Health recently. Our school as also delighted to welcome **Ciara Kenny (Technical Services Manager, Kepak Group and Part Time PhD Researcher at TU Dublin)** and **Derek Conlan (Group Culinary Innovation Manager, Kepak Foods)** to these special presentations . Kepak has invested €250,000 in a culinary science-driven innovation partnership with Technological University Dublin (TU Dublin) to establish a new research team focused on meat optimisation, sustainability, packaging, health, and nutrition. **Dr. Nikolaos Pagidas (Sensory and Consumer Manager, Kellogg's)** was also in attendance. Kelloggs are restructuring and in addition to their Dublin base they are investing in a large Culinary Innovation centre in Manchester. The fourth year research project not only involves making a *food product in the production kitchens* but also carrying out *physical, chemical, microbiological and sensory testing*. The project report is compiled as a research thesis and posters and elevator pitches are presented to an audience. Food products which were developed this year included a *snack product for children, a fermented ice-cream, a chia-based spread, a nutritional drink, a flexitarian sausage, a gluten-free ravioli pasta incorporating spirulina and a fermented soya-based snack incorporating pumpkin*. Congratulations to all of the students and best wishes for the future. **[Dr Roisin Burke, Senior Lecturer, School of Culinary Arts and Food Technology, TU Dublin]**



Industry, Academic & Civic Engagement

School Organises Events towards 'Revealing Grangegorman'

The **School of Culinary Arts and Food Technology**, TU Dublin was delighted to organise activities towards the overall Revealing Grangegorman 2023, this programme of events was *created to celebrate the new campus and allow the general public to experience the extensive transformation the University has pioneered in Grangegorman recently*, when the pandemic may have curtailed access to many. The Revealing Grangegorman programme of events, performances, tours and talks took place throughout June to celebrate the new campus and its 10,000 student population.

Our school organised a series of guided 'Culinary Tours' of our World Class facilities, guests were invited to join these tours of the World famous School of Culinary and Food Technology (which has been in existence for over 85 years). During the guided tours, guests discovered the state-of-the-art facilities, equipment, expertise and experienced samples of the school students' work throughout the recent academic year. **Special thanks to all school colleagues who contributed samples of work to showcase the excellent work of our students and our state of the art training and research facilities and to Ann Walsh and our laboratory assistant team colleagues** for their hard work towards ensuring that everything ran smoothly.



Industry, Academic & Civic Engagement

School Organises Events towards 'Revealing Grangegorman'



School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: James.p.murphy@tudublin.ie Thank you !!

School Restaurants/Shop 'CQ Grangegorman and Tallaght Campus'

The school has two training restaurants based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman, our school also has a training restaurant in our Tallaght Campus (Scholars Restaurant). The School of Culinary Arts and Food Technology would like to thank you for your support of all of our training restaurants and the culinary shop, we look forward to receiving your bookings and custom. We wish to remind you that our Training Restaurants and bakery shop are **cashless and therefore all payments are 'contactless' (no cash will be accepted towards payments)**. Listed below are contact details you will require for bookings and orders for 2023.

RESTAURANTS (CQ-City Campus): Warren Mcelhone warren.mcelhone@tudublin.ie Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

CULINARY BAKERY SHOP (CQ-City Campus): Gary Poynton (photo below, bottom middle) 01-2206046 gary.ponynton@tudublin.ie



School Restaurants/Shop 'CQ Grangegorman and Tallaght Campus'



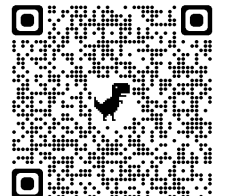
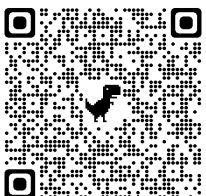
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DUBLIN**
TECHNOLOGICAL
UNIVERSITY DUBLIN



Thank You 'INSPIRED' Friends of Culi-



Gold Plaque Supporters



Thank You 'INSPIRED' Friends of Culinary Arts

INSPIRED Innovative Supporters of Professional Industry
Research, Education and Development.

Silver Plaque Supporter



Trade Associations

On behalf of the School Management team we also note the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Irish Bakers Association (Formally FCBA). Irish Guild of Sommeliers. Bartenders Association of Ireland.

Finally the *School of Culinary Arts & Food Technology* achievements and on-going developments are only possible through staff interactions with industry, students and trade associations: **We thank all staff and our supporters for this excellent work, well done.**

INSPIRED Innovative Supporters of Professional Industry Research, Education and Development

The significant achievements of the School would not be possible without the generous and ongoing commitment of our industry supporters. Our **INSPIRED Friends of Culinary Arts**, a group of industry supporters who help to sustain the school's mission to deliver a diverse, dynamic and distinct education and to build on the long standing links with industry.

Supporting the school through various initiatives providing opportunities for our students and graduates that are valued by industry, the objectives of the INSPIRED Friends of Culinary Arts are:

- **Enhancement of the Student Experience**
- **Research and Development**
- **Programme Support**
- **Philanthropic Funding**
- **School Scholarship Awards**
- **Bespoke Programmes**

The support of the INSPIRED Friends of Culinary Arts is crucial in providing pathways to success for our students and underpins the transferability and adaptability of our graduates' skills in the workplace to ensure that industry needs are met.

Thank you to all our INSPIRED Friends of Culinary Arts for your continued support.