

TU Dublin School of Culinary Arts and Food Technology

Newsletter Spring 2022

'Building on our Rich Heritage'

School Management Team

Dear Colleagues, Students and Supporters,

The **Spring Season** is always a lovely reminder of how beautiful change can truly be, ground temperatures begin to change and new life begins to blossom. During this season our university continues to plan for the phased return of our colleagues who have been working remotely during the pandemic from March 2022, school colleagues will certainly relish the opportunity to meet up with each other in person across our campuses.

In this issue we bring you just a small representation of the amazing work of our colleagues, students and supporters in recent months, including our new Grangeegorman Campus's first cocktail competition, our TU Dublin Culinary Theatre-Live Sessions which started with a 'Culinary Masterclass' by the famous and much loved 'Jimmy Bowe' followed by a 'Seafood Masterclass' live session presented by Hal Dawson in association with BIM (Ireland's Seafood Development Agency).

During this period our school (via Jackie Rigney in our Business Development Office) also continued to develop and build relationships with **new industry partners** (some of whom are featured in this issue) to support TU Dublin's Transforming Tomorrow Campaign. In January our school bid farewell to Dr **Frank Cullen (Former Head of School)**, his whole-hearted genuine contribution to our school has helped us to transform our educational delivery.

We offer thanks also to Finbarr O'Leary (Chaplain Grangeegorman, COAT) for the many remembrance and thanksgiving events organised to remember and recognise all those who died and all who have worked throughout the Covid Pandemic. We have also experienced in real time the awful scenes unfolding in Ukraine, our country has always been respected Worldwide for our humanitarian work and now more than ever it is crucial that we keep our Ukrainian friends in our thoughts, prayers and actions.

Under the direction of **Mike O'Connor (Assistant Head of School)** our school remains on track towards **TU Dublin's Organisational Design (School Design Team work)**, this work includes contributions and assistance across TU Dublin's three campuses, well done all.

Finally as part of our **TU Dublin student recruitment strategy**, it is important to ensure that all our school disciplines and locations display their programme offerings and facilities (virtually and on-campus) to all potential students especially at our **'Spring Open Day on 27th April 2022'** (with 'Culinary Tours', creative laboratory displays and large theatre presentations).

Sincerely

School Management Team

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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 our school colleague Dermot Seberry Jnr and his family on the loss of their dad **Dermot J. Seberry** (Brownstown, Monasterboice, Co. Louth on the 22nd December 2021 (**photo bottom left**)). <https://rip.ie/death-notice/dermot-seberry-monasterboice-louth/480454> . Our school also regrets to inform you that the death recently occurred of our former colleague **Eileen Dolan**. Eileen worked in the College of Catering and managed the cafeteria in Cathal Brugha Street for many years. Our school extends our deepest sympathy to Eileen's family (**photo bottom right**).

<https://rip.ie/death-notice/eileen-dolan-sandymount-dublin/479166>



In Appreciation—*Patrick Bewley*

It was with great sadness that our school remembers **Patrick Bewley** (who recently passed away at the age of 77. Patrick was a great grandson of the founder of Bewley's Joshua Bewley, and had been involved in the business for 53 years. He was the last member of the Bewley family to be part of the business. A huge amount of tributes have been paid to Patrick (**photo below, Credit: IT**) including from Fairtrade Ireland who named him '*Ireland's original coffee man*' and said that Bewleys were the first Irish company to support Fairtrade.



Colleagues, Friends and Supporters

Good Wishes and Congratulations

Our school wishes to congratulate **Professor Mick Devereux, the Dean, Faculty of Science** (photo right side), who retired from TU Dublin at the end of February. Professor David FitzPatrick (President TU Dublin) stated that he would like to take the opportunity to acknowledge the long standing commitment and contribution that Mick had made both to DIT and, more recently, TU Dublin. Professor FitzPatrick added thanks to Mick for his leadership in the significant progress made in establishing TU Dublin, particularly in leading the move from Kevin St to Grangegorman, and in his role in the formation and development of the University Executive Team. Our school wishes Mick every success and happiness in his retirement and future endeavours.



School Welcomes Dr McNulty's Appointment

Our school were delighted to be informed of the recent appointment of Dr Paul McNulty as the new Head of Conservatoire. Paul will lead the Conservatoire Executive Team at a unique point in the schools history, as the school settles into its new facilities in City Campus and as the TU Dublin Organisational Design process has shifted to detailed school designs. Our school looks forward to working with Paul and wish him well in this new role in TU Dublin.

School Congratulates New Chairperson of Fáilte Ireland - Paul Carty

The School of Culinary Arts & Food Technology welcome the recent announcement of the appointment of **Mr. Paul Carty to the position of Chairperson of Fáilte Ireland**, the National Tourism Development Authority, For almost 20 years, Paul held the role of Managing Director at the Guinness Storehouse, Ireland's most popular paid visitor attraction and one of the world's leading brand experiences, until his retirement in 2020. Paul is a fellow of the Irish Hospitality Institute and received the prestigious Irish Hotels Federation 2016 Presidents Award for his contribution to Irish tourism. Our school looks forward to working with Paul and the Failte Ireland team going forward.



Colleagues, Friends and Supporters

'Gather & Gather Ireland' Partners With Our School

Gather & Gather Ireland has partnered with our school to support TU Dublin's Transforming Tomorrow campaign. The Transforming Tomorrow campaign aims to create a centre of excellence for food and drink at TU Dublin's new state-of-the-art facilities at Grangegorman. The donation will be used to enrich the learning experience our students here at the School of Culinary Arts & Food Technology.

Gather & Gather is supporting a scholarship programme recognising talent and rewarding students for their hard work and dedication, which will ultimately help them to focus on achieving excellence in their field. **Pauline Cox, Managing Director of Gather & Gather Ireland**, said: *"At Gather & Gather, we are passionate about supporting the food and hospitality sectors in Ireland and are committed to investing in the next generation of culinary and hospitality talent. This donation allows us to show our support in a very practical way to up-and-coming leaders in the Irish food world."*



School Bids Farewell to Dr Frank Cullen

The School of Culinary Arts and Food Technology bid farewell to our former Head of School **Dr Frank Cullen upon his recent retirement**. Mindful of the Covid 19 restrictions in place during the period of Dr Cullen's retirement, **colleagues and school supporters** were delighted to recognise his contribution to our school, via small lunches and tokens of our deep affection for him (**see photos below**).



'Kepak' Invests in Culinary Innovation Research at TU Dublin

The School of Culinary Arts & Food Technology welcomed the recent announcement by **Kepak** that the group has invested €250,000 in culinary Science driven innovation partnership with TU Dublin to establish a new research team focused on meat optimisation, sustainability, packaging, health and nutrition. **Kepak CEO Simon Walker** said: *"I am delighted that Kepak and TU Dublin have come together to create an unrivalled research partnership and world-class centre of food education excellence. Kepak Director of Innovation, Elaine Bourke* also added: *"This new partnership demonstrates both Kepak and TU Dublin's commitment to culinary science-driven innovation, as well as empowering the next generation of food leaders. Welcoming the multi-year partnership with Kepak, President of Technological University Dublin, Professor David FitzPatrick, remarked: "A central pillar of the University's strategic intent is sustainability, with TU Dublin researchers in culinary science working to find ecological solutions to global challenges such as waste reduction and food shortages. Kepak's generous support of the University's Transforming Tomorrow capital campaign is a contribution towards the cutting-edge facilities required by our researchers to develop innovative products that meet the consumer demand for food that is ethically and environmentally produced. Kepak's donation is also contributing to the establishment of Ireland's Centre of Excellence for Food and Drink in Ireland and the delivery of a 21st Century campus for practice-based learning and discovery".*



L-R: Professor David FitzPatrick, President TU Dublin; Elaine Bourke, Innovation Director, Kepak; Simon Walker, CEO, Kepak; Dr Orla McDonagh, Dean, Faculty of Arts & Humanities and Dr Frank Cullen, Former Head, School of Culinary Arts and Food Technology

Samuel wins 'TU Dublin Cocktail Cup'

The **8th TU Dublin, Monin Cocktail Challenge** took place on Tuesday 14th December 2021 in the new training bar of the School of Culinary Arts and Food Technology, City Campus Grange Gorman. This year in spite of the difficulties with the pandemic the competition was a great success. The judges were wowed by the flavour combinations and cocktail skills of the first-year students. All cocktails were non-alcoholic and based on Monin premium syrups and purees. **The top industry professional judges awarded points for appearance, aroma, taste, commercial appeal and research into the sector.** Due to the extremely high standard of the cocktails entered, the final round consisted of four cocktails which competed for the top three positions. Mr. Vlad Novrantidis (Monin Brand Ambassador and judge) congratulated all competitors and awarded prizes to the top three finalists and a special recommendation award. **James Murphy Assistant Head of School offered sincere thanks to Mr. Vlad Novrantidis (Monin Brand ambassador, mixologist and judge), Balaz Kiss (Judge, mixologist, drinks expert), Cathyrn Bell (Judge, sommelier and drinks consultant) and Ms. Judith Boyle (School of Culinary Arts & Food Technology)** and all the competitors who entered. The 8th TU Dublin, Monin Cocktail Challenge winners were as follows;

1st place (Overall winner) Cocktail Name: 'an Ode to a raspberry macaron' . *Prepared by: Samuel Lynch.* *Ingredients and method:* Chill a martini glass. In a shaker dry shake 3cl of egg white. Then add 2.5cl lemon juice, 5cl Monin raspberry syrup, 1.5cl Monin Amaretto and 10cl juniper infusion (water hot infused with juniper berries, pink peppercorns, bayleaf, coriander seed and hibiscus) and shake. Pour the cocktail into the chilled glass and garnish with dried Hibiscus, edible flowers and bitters

2nd place: Cocktail Name: 'The Pink Madam' . *Prepared by: Llinca Corman.* *Ingredients and method:* Smoke a martini glass with rosemary. In a shaker place 2cl lime juice, 8cl grapefruit juice, 4cl of Monin grapefruit puree, 1cl Monin sugar syrup and 1cl egg white substitute and shake. Pour the cocktail into the smoked glass and garnish with rosemary.

3rd place: Cocktail Name: 'Applerose Spritz'. *Prepared by: Nicolo Facci.* *Ingredients and method:* In a large ice filled wine glass place 1cl Monin hibiscus syrup, 3.5cl Monin bitter syrup, 1cl Apple juice and stir to mix. Top with soda water and garnish with a apple slice and a sprig of rosemary.

Special Recommendation: Cocktail Name: 'Citrus Forest' Prepared by: **Ronan Walsh.** *Ingredients and method:* Chill a margarita glass. Muddle the rosemary and 3cl Monin Bergamot syrup in the bottom of a shaker, fill the shaker with ice and add 3cl lemon juice and shake. Strain into an ice filled glass top with soda water and add 0.5cl Monin blue curacao. Garnish with a lemon peel and a sprig of rosemary.

Samuel wins 'TU Dublin Cocktail Cup'



Samuel's winning Monin Cocktail

L-R: Vlad Novrantidis (Monin Brand Ambassador, mixologist and judge), Ronan Walsh (Citrus Forest), Samuel Lynch (an Ode to a raspberry macaron), Llinca Corman (The Pink Madam), Nicolo Facci (Applerose Spritz) and Judith Boyle (Beverage Lecturer, School of Culinary Arts and Food Technology)



Llinca Corman (The Pink Madam) Cocktail . Nicolo Facci (Applerose Spritz) Cocktail. Ronan Walsh (Citrus Forest) Cocktail



TU Dublin's New Training Bar, Central Quad.



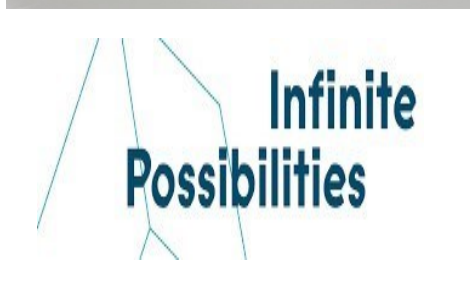
L-R: James, Samuel and Vlad raise the cup.

School Lecturer Receives Digital Badge & School Funding

School colleague **Dr. Kathleen Farrell (Lecturer, SCAFT)** recently joined The Entrepreneurship Education Facilitator team which consisted of HEI representatives from IADT, DCU, DKIT, TU Dublin and MTU towards obtaining their digital badge for entrepreneurship education. The course was hosted by **the National Forum for the Enhancement of Teaching and Learning**, which provided participants with an insight into what entrepreneurship is about, the language of entrepreneurship, entrepreneurial competencies and a means of identifying the skills and competencies to be considered for an entrepreneurship curriculum. The fully online rollout included peer triad groups to allow for meaningful interaction between participants. The building blocks to earn the digital badge, supported by the facilitators, are four online units, four interactive webinars and an agreed set of peer triad meetings. Twenty five people participated in the course. The delivery of the course resulted in each facilitator's HEI receiving some funding from the National Forum. **The School of Culinary Arts and Food Technology received €2000.**

Amazing Culinary, Bakery and Pastry Arts Creations

Our school is so proud of our students and the amazing work they consistently achieve which includes some of the most creative, innovative and wonderfully tasting foods. Highlighted below are just a small selection of some of our students culinary, bakery and pastry creations across the school. This incredible work cannot be achieved without the expertise and knowledge of our staff (**academic, technical support, laboratory assistant and administrations teams**), we thank you all, keep the good work up !!



School Welcomes 10th Cohort of Erasmus Students

The School of Culinary Arts and Food Technology is delighted to welcome our **10th cohort** of Erasmus students onto our Masters M.Sc. programme in Food Innovation and Product Design (fipdes.eu). This extremely successful collaboration and programme will bring together (24) Erasmus students from **Pakistan, France, Brazil, Ghana, U.S A., India, Venezuela, Serbia, Cambodia, Mexico, Lebanon, Greece, Kazakhstan, Peru and Albania** (see photo below) . **Dr Roisin Burke (Senior Lecturer, SCAFT)** reports that these students will be based within our school facilities on the Grangegorman Campus, Central Quad building for the complete second semester.

FIPDes
Food Innovation & Product Design



School Alumni Visits Central Quad, Grangegorman Campus

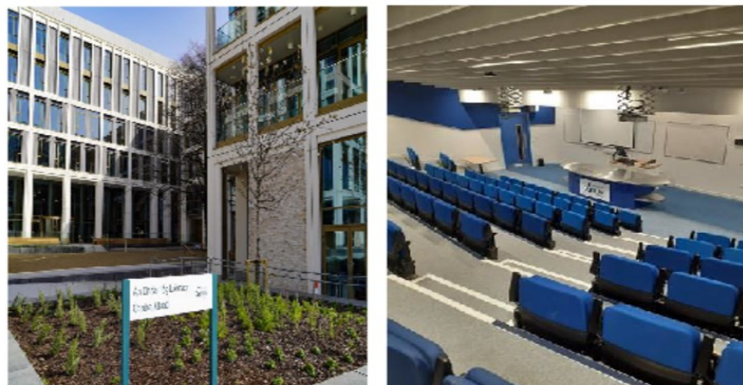
Dr. Mark Traynor, (school alumni) and External examiner for our BSc (Hons) degree in Culinary Science visited our new school facilities here at the Grangegorman Campus. **Dr. Róisín Burke and Dr. Re-na Barry-Ryan** (**photo right**) who supervised Mark's Ph.D. which was entitled '*Innovative Food Product Development using Molecular Gastronomy: a Focus on Flavour and Sensory Evaluation*' joined him for lunch in our school's Musgrave MarketPlace Restaurant. Dr Traynor (**photo right**) had travelled over from Alabama University, where he is an Associate Professor and Program Coordinator of the Culinary Science Nutrition, Dietetics, and Hospitality Management courses.



TU Dublin Culinary Theatre— *First Live Session*

Our school were delighted to start our 'Live Sessions' in our **new culinary theatre based in the Central Quad Building, Grangegorman Campus** . The TU Dublin Culinary Theatre will be an on-going series of live Masterclasses sessions and food and beverage demonstrations which will include spirits and cocktail events and wine tastings. From sophisticated street food to modern and high end cuisine. The TU Dublin Culinary Theatre will host some of World's best chefs and Ireland's top food and beverage producers in our new culinary theatre based on our Lower Ground Floor. Our former colleague **Jim Bowe kindly became the first person to present our live sessions (Jim Bowe bio and event poster details below)**. *Jim Bowe is an award-winning master chef and legendary culinary arts educator who has mentored and inspired generations of Irish chefs and others within the hospitality industry in Ireland and around the world. He trained in DIT from 1957-1959, before working in the Metropole, Wicklow, and Intercontinental hotels and at the Collar of Gold restaurant at Dublin Airport. He cooked at the highest level in Ireland, London, Switzerland and America. He succeeded his mentor Jimmy Kilbride to run the City & Guilds 706/3 and NTCB Advanced Cookery Programmes, and cookery demonstrations in DIT Cathal Brugha Street from the late 1980s up until his retirement in the mid-2000s.* A major word of thanks were offered to Jim Bowe for sharing his expertise and culinary talent, thanks were also offered to Culinary Arts Lecturers **George Smith and Pat Zaidan** for their direct assistance and photographs of this special event and to **Jackie Rigney** (School Business Development Manager) and **Mike O'Connor** (Assistant Head of School) for their organization and support of this event which was also recorded and shared on OneDrive and MS Teams.

TU DUBLIN'S CULINARY THEATRE (LIVE SESSIONS) LIVE INTERACTIVE MASTERCLASSES AND FOOD AND BEVERAGE DEMONSTRATIONS



MASTERCLASS BY JIM BOWE

Award-winning master chef and legendary culinary arts educator who has mentored and inspired generations of Irish chefs and others within the hospitality industry in Ireland and around the world.

MONDAY 21ST FEBRUARY AT 2.30 PM

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 H6K8
Contact School Office at T: 01 2205769/2205775 E: scaft@tudublin.ie

Jim Bowe *Culinary Masterclass*



Hal Dawson ‘Seafood’ Masterclass

Our school were delighted to continue our ‘Live Sessions’ in our **new culinary theatre based in the Central Quad Building, Grangegorman Campus** . The TU Dublin Culinary Theatre will be an on-going series of live Masterclasses sessions and food and beverage demonstrations which will include spirits and cocktail events and wine tastings. From sophisticated street food to modern and high end cuisine. The TU Dublin Culinary Theatre will host some of World’s best chefs and Ireland’s top food and beverage producers in our new culinary theatre based on our Lower Ground Floor. Our colleagues and friends in Bord lascaigh Mhara (BIM) kindly organised Hal Dawson (Master Fishmonger) to present our second live session, in this seafood masterclass Hal covered the following areas : **Fish Handling and Filleting**: the first skill covered was knife sharpening, vital for the student’s safety and for professional cuts of fish. Hal then moved on to demonstrating the three major techniques of filleting, side filleting with cod, haddock, hake etc, butterfly fillets with mackerel, whiting, small haddock etc and finally flatfish filleting with plaice, lemon sole, brill, turbot etc. The next section covered was **the temperature control chain** for extending prime fish quality from the time that it is delivered to the restaurant to the time that it arrives on the customer's plate. This section covered fish storage, fish handling and fish preparation " different cuts" for the customer. Next up was **the use of sustainable species, icing techniques, and cooking techniques** for providing the customer with a vast variety of different fish presentations. Finally Hal offered a full question and answer opportunity for students, guests and colleagues to conclude the Seafood Masterclass. A major word of thanks were offered to Hal Dawson, thanks were also offered to Lorraine O’Byrne (Trade Development Officer, BIM), Culinary Arts Lecturers **George Smith and Eamon Lynch Pat Zaidan** for their direct assistance and photographs of this special event and to **Jackie Rigney** (School Business Development Manager) and **Mike O’Connor (Assistant Head of School)** for their organization and support of this event which was also recorded and shared on OneDrive and MS Teams.



TU Dublin Culinary Theatre—Live Sessions

Hal Dawson 'Seafood' Masterclass



TU DUBLIN'S CULINARY THEATRE (LIVE SESSIONS)

Live interactive masterclasses and food and beverage demonstrations



MASTERCLASS BY HAL DAWSON

A Master Fishmonger, Hal on behalf of Bord Iascaigh Mhara (BIM) will demonstrate the three techniques of filleting – side filleting, butterfly fillets and flatfish filleting. Temperature control chain will be covered and the use of sustainable species, icing techniques and cooking techniques followed by Q&A.



School's New Home 'Central Quad', Grangegorman

New opportunities (FOR YOU) to get involved

The **School of Culinary Arts and Food Technology's** new home is based now within the 'Central Quad' Grangegorman Campus (*West Wing—see new photos below and the following pages*). Central Quad contains the following specialised facilities for our students and staff [6 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Training Bar, 1 Beverage tasting laboratory a 150 seater Lecture Theatre & Demonstration kitchen and a culinary shop. 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/>



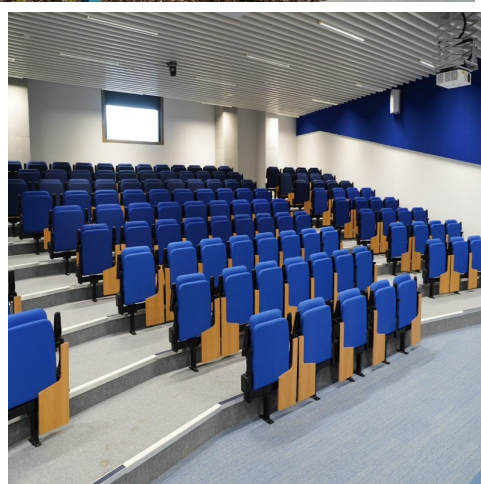
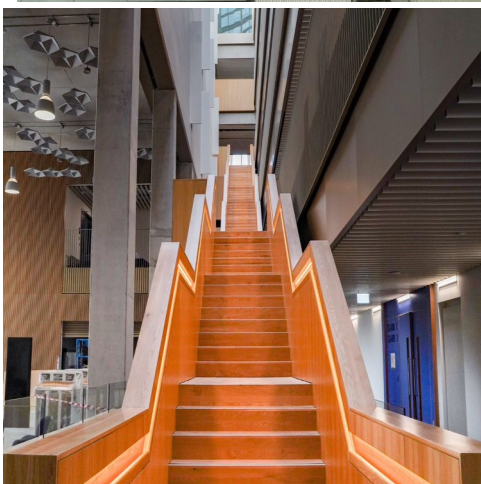
Jackie Rigney, School Business Development Manager welcomes your enquiries e: Jackie.rigney@tudublin.ie

Grangegorman Campus - Features

- **Largest investment** in Higher Education in Europe.
- Brings together many of TU Dublin's city-centre activities in **one vibrant, cutting-edge campus**.
- Provides students with an **incomparable educational experience**.
- Welcoming environment where **students and staff can explore their abilities and reach their full potential**.
- Extensive Refurb - Lower House, Rathdown House and Park House (**student's facilities**).
- **Access / Transport** (essentially designed for pedestrian/cycle access). Luas Lines (Green Line-Stops entrance to Campus ; Red Line -7 mins walk from Smithfield). Dublin Bus: 46A-stops beside campus on NCR; 83 & 4-stops at Broadstone; 38 & 39 – stops at Stoneybatter. Dublin Bike Stations. Car Parking: Designated spots at NCR entrance & East Quad (by permit, operated by APCOA presently. Park House more spots due soon.

School's New Home 'Central Quad', Grangegorman

School's New Facilities - Includes New Culinary Theatre



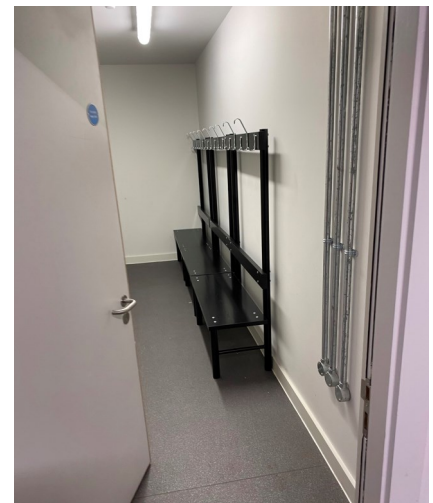
School's new cooking demonstration unit (photo left) located in our 150 seater Culinary Theatre (Lower Ground Floor, CQ).

This demonstration theatre is ideal for Masterclasses and special culinary events. Interested contact:

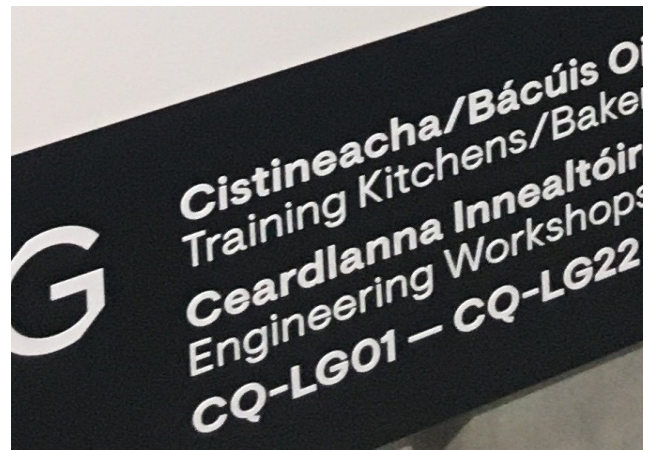
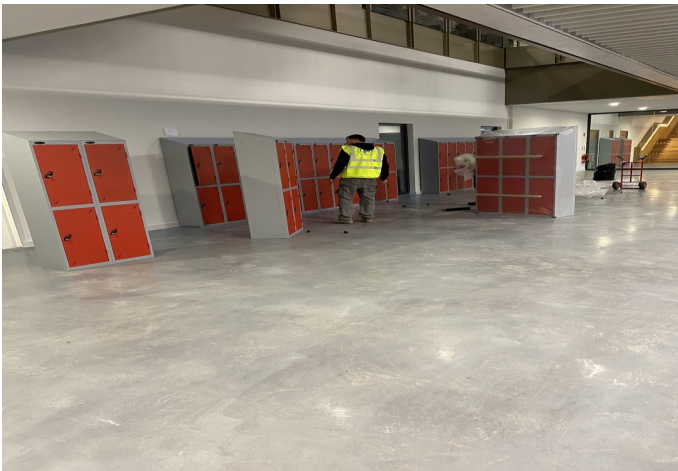
scaft@tudublin.ie

Central Quad 'New Student Changing Areas'

The School of Culinary Arts and Food Technology were delighted to welcome the development of the new central quad student changing areas and additional (extra large) lockers provision (see photos below). We wish to sincerely thank everyone involved in the successful delivery of these much needed facilities, in particular **Darragh Power** (Estates, TU Dublin), **Brian Proctor** (Facilities Manager, Sodexo), **Martin Moore** (Locker Management Systems, LockerFix.ie) and **Dr Dominic Dillane** (Head of School Hospitality Management & Tourism) who's school kindly paid for the extra 300 student lockers on the Lower Ground Floor.



Central Quad 'New Student Lockers Provision'



School Welcomes New Colleague

Our school is delighted to welcome our newest colleague Laura Dunne (**photo right**) to our School Laboratory Assistant's Team.

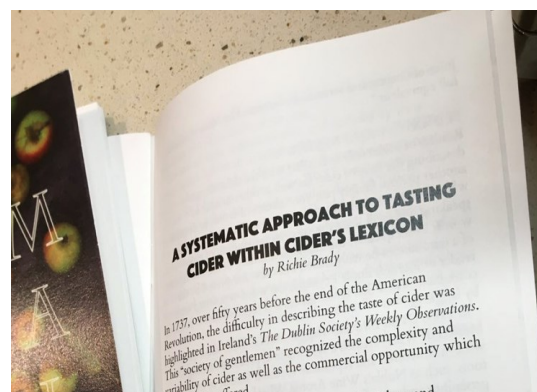
Laura joins the team (under the direction of Ann Walsh, Head of Culinary Operations) at this most exciting time for our school as we progress onwards into our second semester in our new facilities here at Central Quad, Grangegorman Campus.

Our school wishes Laura well and we know that colleagues will give her a big hearty welcome and generous support in her new role with TU Dublin.



School Welcomes MA Graduate's Recent Publication

Our school welcomed the recent publication by our **MA Graduate Richie Brady** who recently had an article based on his MA thesis research published in **Malus, Issue 15 (photo right side)**. Richie's piece addressed a systematic approach to tasting cider and cider lexicon / language. We wish him well on his future research and publications in this space.



School Lecturer Diarmaid Murphy's Research Paper Success

Our school were recently informed that in the six months since the special issue of **Folk Life Journal** was published on **Irish Food Ways** that among the six papers, all of which have been authored by TU Dublin staff, students or graduates have received international interest and impact. The single most downloaded paper of the issue to date is the **School of Culinary Arts and Food Technology Lecturer Diarmaid Murphy's 'Exploring evidence of lost and forgotten Irish food traditions in Irish cookbooks 1980-2015'** paper which has been downloaded 1510 times, making it the most read paper in the Journal's history. This paper explores the inclusion of traditional Irish foods within seventy-nine Irish cookbooks, published between 1980 to 2015. Free open Access to the paper and the Special issue available at <https://www.tandfonline.com/toc/yfol20/59/2>

1,510 Views
0 CrossRef citations to date
4 Altmetric

Articles
Exploring evidence of lost and forgotten Irish food traditions in Irish cookbooks 1980-2015
Diarmaid Murphy
Pages 161-181 | Published online: 24 Aug 2021

Download citation | <https://doi.org/10.1080/04308778.2021.1957429> | Check for updates

Full Article | Figures & data | Citations | Metrics | Licensing | Reprints & Permissions | PDF | EPUB

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folk life

Journal of Ethnological Studies

Special Issue: Irish Food Ways
Guest Editor: Máirtín Mac Con Iomaire

Routledge
Taylor & Francis Group

Silence in the Kitchen: How Students Innovated and Created Despite Covid-19.

Our school congratulates Lecturers **Anna Cruickshank** and **Pauline Danaher** who have published a teaching note in the **European Journal of Food, Drink, and Society** (see photo below) on how their Masters students on the M.Sc. Culinary Innovation and New Product Development programme innovated and adapted to working from home and online during the COVID-10 pandemic. **Journal Abstract:** The COVID-19 lockdown has changed the educational landscape forever; everything that we thought we could not do online, it turned out we could. When the Irish Government announced that all third-level educational institutes were to close in March 2020 and that lecturers would move theory-based lectures online, it seemed a daunting challenge. Most lecturing staff had little experience of lecturing with online platforms and no time to prepare the students for new ways of working and attending class. Little did we know that twelve months later, as the crisis raged on, that an even bigger decision had to be grappled with – how to run a kitchen-based product development class virtually? It was really a leap of faith for both the lecturers and the group of students involved. We thought we could not run practical classes if the college closed, it turned out we could. We thought we would never get the students to innovate in their home kitchens, they did. We thought the students could not engage with product development using ingredients from their cupboards, they could, and they did. The module proceeded online, and the results provided innovative products, engaged students, and exceptionally surprised lecturers.

Full Open Access available at <https://arrow.tudublin.ie/ejfds/vol1/iss2/6/>

The screenshot shows a web browser window displaying the article page on the European Journal of Food, Drink and Society website. The page title is "EUROPEAN JOURNAL OF FOOD, DRINK AND SOCIETY". The article title is "Silence in the Kitchen: How Students Innovated and Created Despite Covid-19." by Anna Cruickshank and Pauline Danaher. The abstract text is visible, starting with "The COVID-19 lockdown has changed the educational landscape forever; everything that we thought we could not do online, it turned out we could." There is a "Download" button and a "22 DOWNLOADS" counter. The authors' names and affiliations are listed with "Follow" buttons. The page also shows a navigation menu, a sidebar with "Submit Article" and "Most Popular Papers" options, and a Windows taskbar at the bottom.

***'European Journal of Food, Drink, and Society'* launches second Issue**

The School of Culinary Arts and Food Technology are delighted to announce that the European Journal of Food, Drink, and Society has launched its second issues in December 2021. This **international journal housed on TU Dublin's ARROW repository**, is co-edited by Michelle Share (TCD), **Dr Dorothy Cashman (Independent Scholar)** and **Dr Máirtín Mac Con Iomaire (School Senior Lecturer TU Dublin)**. The **production editor is Anke Klitzing (School Lecturer TU Dublin)**.

This second issue includes three research articles, a teaching note, and a number of book reviews. The first article *'Dependent or Independent: Exploring the Culture of Local Coffee Shops in China'* by Hui Zhi and Huan Chen focuses on owners of independent coffee shops in "the homeland of tea — China." *'Food, Comfort, and Community: Media Coverage of Last Meals for the Dying'* by Tina Sikka provides an analysis of media coverage of food events that are increasingly observed as part of end-of-life rituals for those undergoing a medically assisted death. The final paper, *"This Wizard of the Cooking-Stove": How P.G. Wodehouse Contributed to the Field of Gastronomy through Anatole, the French Chef, in the Jeeves-and-Wooster Series'* by Liz Wilson and Anke Klitzing uses the premise of Priscilla P. Ferguson's argument for gastronomy as a cultural field and the importance of realist fiction writers. Their analysis presents evidence that a comedic genre does not preclude an appreciation of the ethnographic accuracy of Wodehouse's recreation of Edwardian England. Their mapping of the construction of Anatole based on Auguste Escoffier is also convincing. The journal is available open access at <https://arrow.tudublin.ie/ejfds/vol1/iss2/>



'Exploring the Food-Related Intangible Cultural Heritage of Bealtaine (May Day)

Études Irlandaises (photo below), a peer-reviewed journal based in the University of Caen, France, have launched a special issue on Intangible Cultural Heritage in their first issue in 2022 (Volume 47, Issue 1). A joint paper written by **TU Dublin Senior Lecturer Máirtín Mac Con Iomaire** and **MA Gastronomy and Food Studies graduate Caitríona Nic Philibín** explores the *Food-Related Intangible Cultural Heritage of Bealtaine (May Day) within the Irish Folklore Commission's Schools' Collection Digital Archive*.

The aim of this paper was threefold. Firstly, it argues for a better understanding of Irish food as ICH, and champions the application of the food lens among Irish studies scholars. Secondly, using the online digitized Schools' Folklore Collection (www.duchas.ie), the paper explored food traditions associated with Bealtaine or May Day, one of the four quarter days of the Irish calendar year. Finally, drawing lessons from the Covid-19 pandemic, the research paper sought to encourage the growing digitization of archives for broader global accessibility. The paper is available open access at <https://journals.openedition.org/etudesirlandaises/?lang=en>

The screenshot shows a web browser window displaying the OpenEdition Journals website. The browser's address bar shows the URL journals.openedition.org/etudesirlandaises/?lang=en. The website header features the OpenEdition Journals logo on the left and a search bar with the text 'OPENEDITION SEARCH' and 'All OpenEdition' on the right. The main content area has a green background with the title 'ÉTUDES Irlandaises' in white and black text. Below the title, there is a search bar and a navigation menu with options like 'Index', 'Authors', 'Keywords', and 'Full text issues'. The main text describes the journal as a peer-reviewed academic journal publishing articles in English, French, and Irish, covering various aspects of Irish and Northern Irish history, visual arts, and literature. It also mentions that previous issues (1976-2008) are available on Persée, with a link to <https://www.persee.fr/collection/irlan>. On the right side, there is a sidebar with the heading 'Calenda > Littératures' and a list of articles, including 'Doctorats par projet - école universitaire de recherche « Humanités, création, patrimoine »', 'Haut les masques ! L'art d'être dandy', 'L'archive comme lieu d'expérimentation', and 'Le rituel au Moyen Âge'. The bottom of the screenshot shows a Windows taskbar with several open applications and a system tray displaying the time as 16:24 on 03/03/2022.

Food Politics through a different lens !

A number of our students from the MA in Gastronomy and Food Studies programme under the guidance of **Dr. Brian Murphy (Senior Lecturer, SCAFT, TU Dublin)** recently visited the *Royal Hibernian Academy Gallery* as part of their module on *The Politics of The Global Food System*. The gallery was hosting two special exhibitions. One was entitled: “A growing enquiry: art and agriculture reconciling values” and featured artists Miriam O'Connor, Laura Fitzgerald, Orla Barry, Katie Watchorn, Jane Locke, Maria McKinney and Anna Rackard. The other was an installation entitled “Feeder” by Deirdre O' Mahony. All eight contemporary artists were responding to the many issues presented by today's global food system. This unique exhibition offered a welcome respite from the classroom along with an opportunity to view the topic of food politics through a somewhat different lens. Deirdre O Mahony's “Feeder” installation was of particular interest to the group as it featured a range of curated feeding troughs (**pictured below**) that contained a wide variety of books on distinct food themes such as “*Food Production*”, “*Farming, Art and the Land*”, “*Philosophy*” and “*Landscape, Politics, Place-based Knowledge and Poetics*”. As can be seen from the **pictures below** students found the exhibition both interesting and useful as part of their ongoing studies.



RTE Radio Highlights School Senior Lecturer Expertise

School Senior Lecturer Dr Máirtín Mac Con Iomaire recently contributed to (2) recent RTE Radio programmes, the first broadcasted on RTE Radio 1's programme 'This Week ' hosted by Carole Coleman **reported on hospitality businesses who are struggling to fill vacancies**, Dr Mac Con Iomaire shared his thoughts and unique insights into the challenges involved towards addressing the issue. Available at <https://www.rte.ie/radio/radio1/clips/22059468/> . In his second contribution Dr Mac Con Iomaire offered his expertise and knowledge surrounding the world of cakes with Petula Martin on RTE Radio's Ray Darcy Show. Available at <https://www.rte.ie/radio/radio1/clips/22065558/>

'Chefs' perspectives of failures in foodservice kitchens'

Authors: *Mohamed Fawzi Afifi, JJ Healy, Máirtín Mac Con Iomaire*

This paper explores the consequences of food production failure (FPF) and its handling in foodservice operations from the perspective of chefs. A phenomenological epistemology and qualitative methodology were followed. Fifteen semi-structured interviews with chefs working in independent restaurants and hotels were carried out using purposive sampling, and employing an emic posture. Interviews were transcribed verbatim, read repetitively, and coded. Thematic analysis yielded themes on the consequences of FPF, on operation and staff, handling failures with kitchen staff, front of the house (FOH), and management. The findings revealed that the major ramification of FPF is financial through food loss. Representing both internal and external failure costs, FPF costs were classified into four tangible types: *bin cost*, *rework cost*, *lost sales cost*, and *recovery cost*. However, the serious intangible cost of staff *demoralization* was also identified. Handling failure is a complex task involving different parties and the management of various emotions (anger, frustration, etc.). Furthermore, the phenomena of failure ownership, secrecy, and historic marginalization of chefs, coupled with doubts over management competency, can all obstruct learning from mistakes, the much-cherished by-product of FPF, thereby negating the notion of the "learning organization." Moreover, error management training (EMT) seems to be a potential approach to combat FPF. **Paper available open access at <https://doi.org/10.1080/15378020.2022.2044736>**

Join conversation x Join conversation x Full article: Chefs' perspectives... x +

tandfonline.com/doi/full/10.1080/15378020.2022.2044736#metrics-content

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Research Article

Chefs' perspectives of failures in foodservice kitchens, part 2: A phenomenological exploration of the consequences and handling of food production failure

Mohamed Fawzi Afifi, JJ Healy & Máirtín Mac Con Iomaire

Published online: 28 Feb 2022

Download citation <https://doi.org/10.1080/15378020.2022.2044736> Check for updates

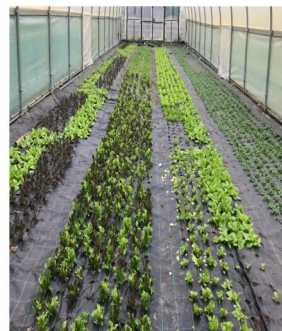
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TU Dublin's 'Botanical Cuisine Chefs'

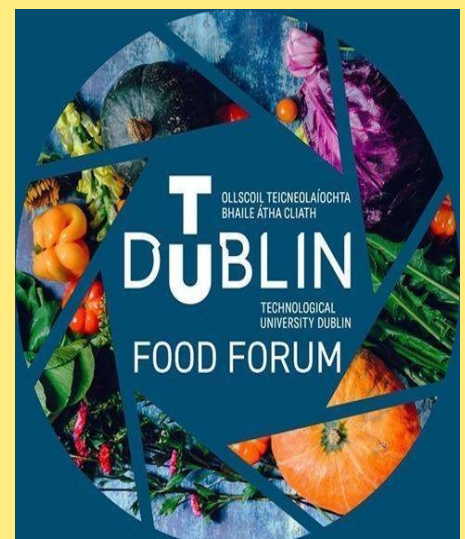
Our Botanical Cuisine Chef Students (based on our TU Dublin Tallaght Campus), recently were inspired with a special session organised by Jenny and Paul McNally – McNally Family Farm (see photos right side). Students immersed themselves in the seed to plate chain. Annette Sweeney, Culinary Arts Lecturer, TU Dublin (photo below) maintains that *such an appreciation should be part of every chef's education & development.*



School's Shares Expertise, Knowledge and Skills via Social Media Platforms

The **School of Culinary Arts and Food Technology's** staff have developed and maintain a number of social media platforms which afford our school the opportunity to share our expertise, knowledge and skills with the wider world. Join up with us and share with your colleagues and friends.

TU Dublin Food Forum @TUDubFoodForum; food-nerds #tudublinfood #foodstudies #culinaryarts #Dublin



School Drives 'Open Doors Initiative' with Diageo Ireland

Our school were so proud to begin a series of new short programmes under the Open Doors Initiative in collaboration with Diageo Ireland ([see photo below](#)) which commenced on Monday 28th February, these programmes will run over 5 weeks and are free of charge for eligible participants. This initiative originated from the Diageo Learning for Life Programme and provides opportunities to some of the marginalised members of our society. For this short programme participants will complete three modules within our school and attend workshops with Diageo Ireland who also arrange a work placement within the Culinary/Food/Hospitality industry sector. The objective of this short programme is to provide participants with the initial skills to commence employment in this area. **School Lecturers Eamon Lynch** will deliver Kitchen and Larder 1, and **Dr Mark Farrell** will deliver HACCP training and finally the Emergency First Aid modules will be delivered by the National Safety Centre. Our school thanks both Eamon, Mark and **Jackie Rigney (SCAFT Business Development Manager)** for their collective work behind the scenes towards ensuring that this programme is a great success for our school, Diageo Ireland and of course the participants. Our school welcomes your continued support for this programme and our other part-time programmes offered throughout the year. Contact details: scaft@tudublin.ie

LEARNING FOR LIFE™

GUINNESS

INTERESTED IN PROFESSIONAL COOKING?

FREE
COURSE STARTS
28th 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 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 asmithbluestar@gmail.com

School Congratulates Ireland's Michelin Star Winning Restaurants

The School of Culinary Arts & Food Technology congratulates Ireland's recently awarded Michelin Star winning restaurants who have also been prestigiously listed in the Michelin Guide 2022. Michelin stars are the most prestigious restaurant awards in the culinary world. Amongst the winners were *Chapter One* by Mickael Viljanen and *Liath Restaurant in Dublin* (photos below) were both awarded two stars. The judges said the dishes at Chapter One Restaurant were "sophisticated and confidently delivered". These include: "Dover sole enlivened by maitake and bonito, and delicious milk-fed lamb in two servings – the fillet and the braised shoulder." The judges said Damien Grey at Liath in Blackrock had been "busy reworking and perfecting his repertoire of dishes, with the result that they now show even greater harmony". New stars are awarded every year, while restaurants with existing stars are reassessed.

Patrick Guilbaud in Dublin and *Aimsir in Celbridge, Co Kildare* both retained their two stars.

Glovers Alley (photo bottom left) and *Bastible* (photo bottom middle) in Dublin were awarded one Michelin star for the first time. The judges said Bastible served "generous portions of boldly-flavoured food: this is cooking which comes from the heart". Glovers Alley was described as an "elegant restaurant". The judges said Andy McFadden's cooking is characterised by "intense flavours and textures", and his experience "shines through in creative, modern dishes".

Aniar in Galway, *Bastion in Kinsale*, *Campagne in Kilkenny* (photo bottom right), *Chestnut in Ballydehob*, *Dede in Baltimore House in Ardmore*, *Ichigo Ichie in Cork*, *Lady Helen in Thomastown*, *Loam in Galway*, *The Oak Room in Adare*, *Variety Jones in Dublin* and *Wild Honey Inn in Lisdoonvarna* all retained their Michelin stars. The Michelin Star guide has been heralded as the benchmark for excellence for many decades. The guide employs inspectors to review thousands of restaurants around the world.



Towards Marketing and Communications 'Branding Tips'

TU Dublin is a different kind of university. We are not limited by old-school thinking. We're not linear. We're lateral. We're not about fitting in. We're about making an impact. Our visual identity communicates this spirit of change. It is confident and bold. A bit of a trailblazer. It has been carefully crafted. It expresses the potential of the University and of our students to make a difference - not just to Dublin or Ireland, but to the world. The possibilities are infinite.

- **Our primary typeface is Prophet** and we use it to express our personality in a bold statement.
- **Visuelt is our supporting font family.** A warm, geometric sans serif that ensures our communications are clear, legible and confident. It comes in a variety of weights, allowing flexibility while maintaining a consistent visual identity.
- **Our T-graphic is used as an identifier in our designs** – sometimes in the background, sometimes partially visible.

We've created a **Brand Toolkit** to provide you with more details and guidelines about our visual identity. This toolkit contains **digital versions of the TU Dublin logo**, along with our brand book which provides examples of our new brand in action. If you have any additional requirements, please email us at brand@tudublin.ie here is a simple guide on how to use TU Dublin's name and tagline in all your communications. Keep an eye out for more bite-sized branding tips, more information about our brand; please visit <https://www.tudublin.ie/intranet/brand/>

Who are we?
#WeAreTUDublin
using our name & tagline

- 1 Our official name is
**Technological
University
Dublin**
- 2 We identify as
TU Dublin
never as TUD or
TUDublin
- 3 Please use our
preferred name's on
social media & don't
forget to tag us!!
#WeAreTUDublin
- 4 Let the world know
TU Dublin is full of
**Infinite
Possibilities**

For further information please visit [tudublin.ie/intranet/brand](https://www.tudublin.ie/intranet/brand/)

'Virtual' Presentations Drive into Secondary Schools

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 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. We thank in particular colleagues who have directly assisted recent recruitment and career activities our **school office colleagues Fabiola Hand and Geraldine Skelly**, have both been very busy circulating invitations to these schools and fielding enquiries.

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 because the period/s ahead will be most challenging. But working together we will meet these challenges. **Please ensure that YOU have a full set of our school marketing materials to assist you towards recruitment activities** (these are available from James Murphy, Jackie Rigney or scaft.ie and include (1 pager e-copies: School programmes, access routes, school videos, school presentation, TU Dublin prospectus 2021.22) and consider offering further 'Virtual School Presentations' to schools in your area, region, everything counts. **Some of the more recent recruitment events your school have also been actively involved in include the following;** <https://www.tudublin.ie/opendayevents/htecsl/> <https://www.youtube.com/watch?v=0MMWfpd9yiY> <https://www.youtube.com/watch?v=6CfjgyiOWKA>



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



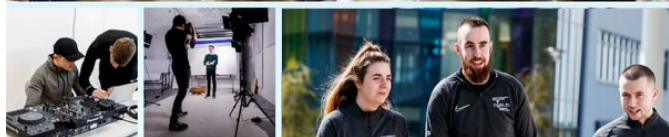
Industry, Academic & Civic Engagement

'Spring Open Day' - On Campus

Mike O'Connor (Assistant Head of School) informs us all that TU Dublin will host a special **Spring Open Day** which is scheduled for our school (School of Culinary Arts and Food Technology) on Wednesday 27th April 3:00 - 6:00pm. This event will form a major part of our school's *'engaging in promotion to include student recruitment'*, so we ask all school colleagues to get involved leading up to and on our big day in Central Quad, a section of our school laboratories will be used (for our **'Culinary Tours'**). **Colleagues will also make presentations in some of the larger presentation theatres** in CQ for attending students. **School colleagues will be also asked to work towards creating some small display areas within our laboratories** (mindful of laboratories which will continue teaching as usual on the day).

Mr. O'Connor states that *'as part of our TU Dublin student recruitment strategy, it is important to ensure that all disciplines and locations have the opportunity to display their programme offerings and facilities. He adds that all potential students who have listed programmes within our area shall be invited to visit the Central Quad for tours of the facilities and have an opportunity to speak with lecturers. Adding that this date 27th April 2022 was also carefully chosen mindful of the Leaving Cert oral exams and the CAO application dates'* <https://www.cao.ie/?page=timetableevents&bb=importantdates>

<https://www.rte.ie/news/education/2021/1220/1267815-leaving-cert-oral-exams/>. Mr O'Connor advises school colleagues that more information in relation to our big Spring Open Day will be sent shortly (including detailed event schedules etc).



School Restaurants & Bakery Shop, West Wing, Central Quad, Grangegorman

The school have two training restaurants based in the West Wing area of the Central Quad, TU Dublin, City Campus, Grangegorman. The School of Culinary Arts and Food Technology would like to thank you for your support 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 in 2022. **RESTAURANTS:** Warren Mcelhone warren.mcelhone@tudublin.ie Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

CULINARY BAKERY SHOP: Gary Poynton (**photo below, bottom middle**) 01-2206046 gary.ponyton@tudublin.ie

SOCIAL MEDIA HANDLES: [@tudublin_dining](https://twitter.com/tudublin_dining) [#TUDublinfood](https://twitter.com/TUDublinfood) [#TUDublinFoodForum](https://twitter.com/TUDublinFoodForum) [#Foodstudies](https://twitter.com/Foodstudies)



Towards Sustainability - School Drives *Green Week* Activities

The week starting March 7th heralded in TU Dublin's **Green Week**, and our school were actively involved in sustainable solutions and activities to directly support Green Week. These activities included the following;

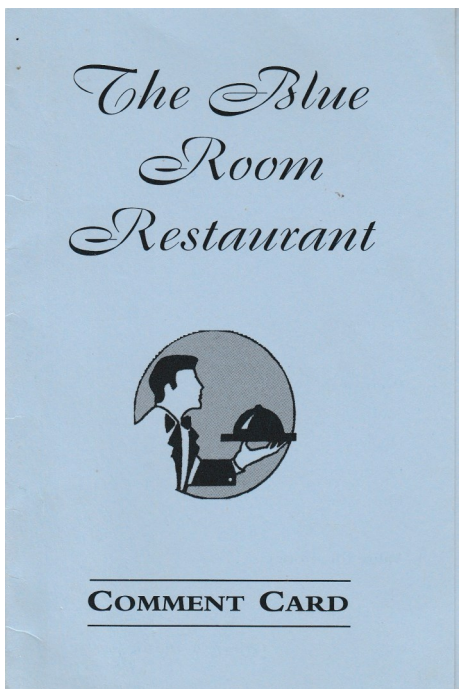
Reusables and the Circular Economy : TU943 (Culinary Entrepreneurship), Year 1 students in their Food Sustainability Module with Sheona Foley were delighted to invite Sorcha Kavanagh from the Conscious Cup Campaign to Central Quad to speak about: *The Use of Reusables on Campus, the Circular Economy and Green Public Procurement*. This event took place on Wed, 9th March 2022. The event was open to everyone in TU Dublin as a **Hyflex event**.

Towards Sustainable Literacy - Sulitest Test Event : Staff and students of the School of Culinary Arts and Food Technology were afforded the opportunity to undertake a Sustainability Literacy Test, known as [Sulitest](#). This Taster Test traditionally is taken over a short period of time, it requires the candidate to partake in answering ten (10) questions. **School Lecturer Sheona Foley** organised school groups and colleagues who wished to partake, providing them with the relevant access codes etc. This particular strategy and other SDG literacy strategies are in direct line with the TU Dublin's sustainable strategies from the SDG Literacy CoP.



Biodiversity Walk: **Sheona Foley and Dr. Ken Boyle** organised a biodiversity walk on the Grangegorman Campus (starting at St. Lawrence's Church), this engaging and entertaining activity again was in direct support of 'Green Week activities which promote sustainable approaches, awareness and appreciation of the local biodiversity and the value of nature (details of this activity which was open to the whole of TU Dublin are listed below.







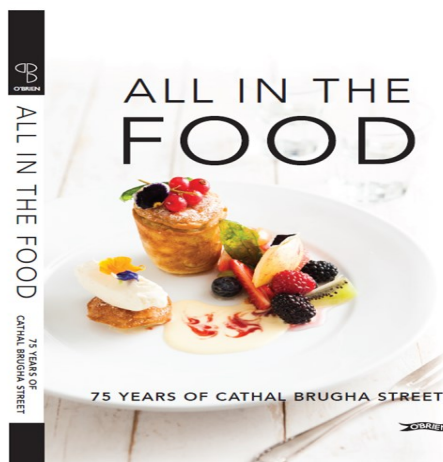
Celebrating Culinary Excellence

(Our Award Winning School Book—Published by O’Brien Press)



A CELEBRATION OF 75 YEARS OF CATHAL BRUGHUA STREET

(The School of Culinary Arts and Food Technology, DIT)
 Founded in 1941, Cathal Brughua Street is Ireland's premier culinary school, internationally renowned for the excellence of its graduates. All in the Food showcases more than 80 delicious food and drink recipes from the school's award-winning lecturers, alongside famous alumni, industry legends such as DARINA ALLEN, DERRY CLARKE, RICHARD CORRIGAN CATHERINE FULVIO, CONRAD GALLAGHER, PAUL KELLY, ROSS LEWIS, NEVEN MAGUIRE, MICHEL ROUX SNR and KEVIN THORNTON.



Special hard back copies available from all major book stores, our school office and culinary shop

€20

(Limited Availability)

Fitness [New Classes]

Our school thanks our colleagues for their TU Dublin on-line Fitness classes, their hard work behind the scenes has helped to maintain all fitness classes for staff. The TU Dublin Fitness Team will continue to offer **virtual and outdoor classes (weather permitting)**, whilst also introducing some **indoor fitness classes in their brand-new studios in the Lower House**. Some positive changes have been made to the layout of the gym and new equipment to offer more variety to your workout. **So, grab a colleague, book in, and join them!** All the classes and gym workout slots are available to book through their **TU Dublin Fitness APP**. Please note, that you must pre-book all classes and your gym workout on the App or via our website. For further information, please contact the sports team at fitness.city@tudublin.ie

DAY	STUDIO*	TIME	CLASS	MIN	LEVEL
MONDAY	1	13:00	Circuits	30	ALL
	2	17:00	Les Mills GRIT	30	I/A
TUESDAY	1	12:30	Spin Fitness	30	ALL
	V	13:00	Pilates (Virtual)	30	B/I
	2	17:00	Les Mills Bodypump	30	B/I
	1	17:30	Xpress Spin	30	ALL
WEDNESDAY	1	12:30	Spinbells	30	ALL
	2	13:00	Les Mills GRIT	30	I/A
	1	17:00	Xpress Spin	30	ALL
THURSDAY	1	12:30	Spin Fitness	30	ALL
	2	13:00	Les Mills Bodypump	45	B/I
	2	17:00	Bums, Tums & Abs	30	ALL
	2	17:30	Xpress Spin	30	ALL
FRIDAY	1	13:00	Spin & Abs	45	ALL

TU DUBLIN SPORT

Pre-booking Studio & Virtual Classes is essential, Please book through the TU Dublin Sport App

Students €3 a class
1 Month €20

Staff €4 a class
1 Month €25

Intensity Levels
B = Beginner
I = Intermediate
A = Advanced
All = All Levels

f i t @TU Dublin Sport CC

*Lower House Fitness Studio 1 - LH 107/ Studio 2- LH216/ V = Online Zoom

Health and Well-Being

Our school wishes to thank our programme development team colleagues (based at our Aungier St Campus) for their work to support a series of on-going activities which promote wellbeing and a healthy attitude and mindset for all TU Dublin staff. Upcoming sessions will include **March (Fit for Life), April (Parenting) and May (Women's Health)**.



Student Health Centres

Our School's Student Health Centres are located in **Aungier Street and Rathdown House, Grangegorman**. Our City Centre Student Health Centre provides a holistic approach to health, providing on-campus health care to those students pursuing full-time and apprenticeship courses. The services incorporate physical, psychological, and social aspects of student health and health promotion. Absolute confidentiality is maintained. All records are maintained in the Health Centre and do not form part of students' college records. Consent must be obtained from the student prior to disclosing records to any third party.

Contact: The student health centres provide telephone consultations and face to face consultations if required. Appointments can only be made by phoning the health centres, as follows; **Grangegorman Campus:** Rathdown House, Dublin 7 T:01 220 7025 (**photo below**) . **Aungier Street Campus:** Room 2051, Second Floor, Aungier Street, Dublin 2 T:01 220 7024



Mindfulness

The Pastoral Care and Chaplaincy Service along with The Sanctuary are providing Mindfulness sessions which are available to all staff (**see table below**). Each session is just 30 mins duration.

Remember to Breathe

Free 30 minute Mindfulness sessions for students & staff

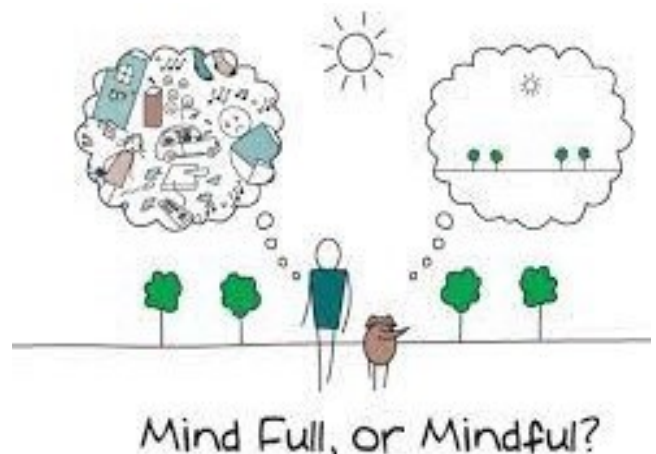
Monday 1:25pm	Tuesday 1:05pm
Wednesday 8:20am	Thursday 5:00pm

[CLICK](#)
▶

Register to be sent the link for Mindfulness

SCAN ME

Pastoral Care and Chaplaincy Service in partnership with The Sanctuary



Covid19 - Transitional Arrangements

(Professor David FitzPatrick, President TU Dublin)

On Friday, 21st January, the Government announced the easing of some of the COVID-19 health-protective measures, which are reflected in the recently published – **Transitional Protocol – Good Practice Guidance for Continuing to Prevent the Spread of COVID19**. In addition, NPHE / HSE, through its representative Dr John Cuddihy, provided specific guidance to the Higher Education sector, which is available on the Intranet.

The University is in the process of drafting our own Transitional Plan document with updated COVID-19 FAQs for our website reflecting the new guidance. These documents will be published shortly, and the changes were implemented throughout February. **Planning for the phased return to campus of staff working remotely during the pandemic will also commence this month, with the expectation that staff can begin returning from March 2022.** In addition, the University has started the process to develop a Blended Working Policy and plans to have it in place towards the end of 2022. In the meantime, the Agile Working Agreement (November 2020) still applies and remains in place.

The following is now the remaining primary mitigation measures during the transitional period:

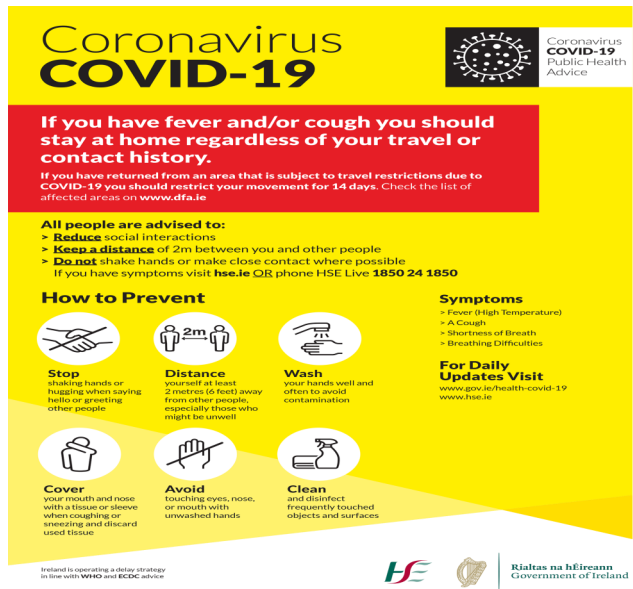
- 1. Face Covering / Mask Wearing:** While there is no longer any legal or national requirement to wear face-coverings / masks in HEIs, the University believes it is prudent, for the transition period, to retain compliance with this requirement for the health and safety of our community. On that basis, face-covering/mask-wearing remains a requirement in all teaching and learning spaces, including lectures and labs, indoor buildings, the Library, and in shared office spaces.
- 2. Social Distancing:** This requirement (2m / 1m) is now removed, including social distancing in pods or small groups.
- 3. Lecture Theatres,** Classrooms, Canteens and all other Common Areas can return to their normal maximum capacities.
- 4. Ventilation** current measures to continue during the transition period, including class/lecture of 45 minutes to allow for ventilation. CO2 monitors, including windows being kept open, will remain in place as provided by the Ventilation Strategy.
- 5. Separation Screens** and similar protective fixtures will remain in place.
- 6. Lead Worker** Representatives will remain in their roles.
- 7. COVID-19 Incident Report** protocol remains in place. Issue of Concern / Breach of Control Form remains in place.
- 8. International travel** continues on the current basis where it is of strategic importance to the University and approved by the relevant member of the UET.
- 9. People Traffic Management** systems in our buildings will continue.

Covid19 - Transitional Arrangements

(Professor David FitzPatrick, President TU Dublin)

10. **Visitor / Contractor** on-campus signing in logs and visitor declaration forms are no longer required.
11. **Cleaning and Disinfection** operational approach and protocol remains in place.
12. **Hand sanitisation** facilities and materials remain in place.
13. **Sports, Student Clubs and Societies** – all such activities are permitted as long as they comply with the University’s compliance requirements and nationally published guidelines in the case of all sports.
14. **Events / Conferences on campus** – all such events are permitted as long as they comply with the general guidance.
15. **COVID-19 Isolation Rooms** will remain available as currently provided.
16. **Locker Protocol** is no longer required.

The University will continue its regular consultation and engagement through existing structures, supported by the RMT, regarding internal infection and control (IPC) measures with the social partners in the coming months. The national guidance strongly recommends a ‘continued strong focus on personal protective measures’, which the University fully supports in moving forward during the transition period.



Updated Guidance and FAQs for Public Service Employers during COVID-19

The Department of Public Expenditure and Reform (DPER) issued an updated **Guidance and Frequently Asked Questions for Public Service Employers during COVID-19**. The information was been added to ‘Updates for Staff’ at www.tudublin.ie/covid19 where you can also download a copy.

Staff and Students School Resources

School Staff Resources: One Drive [Sharing Folder/s]

The School of Culinary Arts and Food Technology have finished the work of migrating dedicated staff resources on to [ONE DRIVE](#) (within school colleagues shared folders) the following resources listed below are available for staff;

- **Recruitment:** School electronic resources (including videos), presentation and marketing materials towards schools and industry presentations by staff (please also just request access to hard copy materials, brochures, flyers, etc.).
- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Covid 19:** Temporary removal of assets doc, TU Policy Docs, Public Service Docs, Posters & Signage, PPE equipment.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment, GDPR, H&S Training Policy for staff, Opening and Closing Procedures—Practical classes, SC7-Fitness to work, Garda Vetting, Staff Meetings Ground Rules, Travel Policy.
- **Allergens:** training materials, students, TU Dublin Allergen Policy, banner allergen codes, student medical docs.
- **School Newsletters:** All previous seasonal issues for reference and dissemination to all our supporters.
- **School events, photos, videos & development:** all activities held via the school. (includes back years-archive photos)
- **SCAFT Risk Assessment Docs, SOPs (School Standard Operating Procedures), Food Safety Management Doc:** in accordance with Covid 19 guidelines and FSAI-HACCP Regulations.
- **Academic Affairs—Exams / Results:** Boards, results, awards, supplementals, R10s etc.
- **Staff Training Resources:** Our school continually upload the latest staff training videos (covering new laboratory equipment, specialist equipment training, orientation training etc, **please use these resources**)

Past Exam papers Available for School Students on Library Catalogue

Our Library colleagues have kindly informed us that that as students start preparing for exams soon that any past exam papers are available on the Library Catalogue they however require a unique login if accessed off-campus. Past exam papers are housed on the Student Intranet and thus require the Student Intranet credentials which are case sensitive: More information can be found on the Exam Papers page <https://www.tudublin.ie/library/cc/search-resources/exam-papers/> Any questions please contact (Catherine Cooke, College Librarian for Arts and Tourism, Academic Hub and Interim Library Project Manager, Grangegorman Library).

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

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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.