

'Our School's Future is in Excellent Hands'

Dr. Frank Cullen, Head of School.

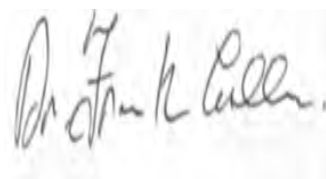
Dear Colleagues, Students and Supporters,

After 40 years of public sector service, I am soon to retire from TU Dublin. I will be riding off into the sunset and looking forward to new relaxing ventures, hobbies, and more quality time with my family. I have achieved my last career goal to see the first cohort of culinary students cooking in TU Dublin's Central Quad. It is truly an excellent educational facility. So, the time is simply right for me to hand over the captaincy of a school that I feel privileged to have managed.

The greatest challenge of my career was stepping into the Head of School role when the educational sector was on its knees from the impact of the economic crisis. We experienced challenging times, but today, I'm very proud of what we (staff and industry) have achieved. I feel honoured to have worked with wonderful people from the food and beverage sectors, our INSPIRED Friends of Culinary Arts and Strategic Partners of TU Dublin. You will always hold a special place in my memories of the School and TU Dublin. Your support has helped students continue in education and provided a continued drive to achieve our collective goal to develop **a centre of excellence for food and drink education,**

research and development. As I prepare for my departure from the office, I look back at what we have achieved. I can confidently say that our greatest achievement is developing an excellent team of academics and support staff, and our contribution towards the success of our graduates. Many have gone on to achieve incredible things in their careers. With this achievement coupled with our accomplishment to develop a centre of excellence for food and drink in Grangegorman. I depart the School of Culinary Arts and Food Technology knowing it has staff with the expertise and facilities to meet the demands of industry for well-educated graduates. So I leave you with these words of wisdom. *The quality of a school is built on the expertise of the staff, its educational facilities and strong leadership. A school's reputation is built on the graduates' success, so the **School's future is in excellent hands.***

Thank you and farewell



Find us on the internet and on social media!



@culinaryartsCbs @TUDubFoodForum



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scaft@tudublin.ie



www.tudublin.ie

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STAY SAFE EVERYONE

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

Annual Remembrance Events for deceased students and staff

Our school wishes to thank **Finbarr O'Leary (COAT Chaplain, Grangegorman)** who kindly organized the following events to remember our deceased students and staff. The first event was the **Annual Interfaith Service of Remembrance for deceased students and staff of TU Dublin**, which took place on Thursday November 11th in St Laurence's, Grangegorman campus. During the in-person service of word and music, representatives from world faiths gathered in a spirit of communion and solidarity to remember and pray for deceased students and staff. The second event was the **Annual Mass of Remembrance for deceased students and staff of TU Dublin**, which took place on November 14th at Rathmines Parish church, Lighted candles and mass were offered in memory of beloved students and staff of TU Dublin city campus who have died.

Memorial Service for Diarmuid Murphy

School colleagues were honoured to be invited to take part (at the invitation of *Ann-Marie English, the late Diarmuid Murphy's widow*) for the ceremony to mark the internment of Diarmuid Murphy's ashes. The event took place after a memorial service for Diarmuid on Saturday 30th October 2021 in the little chapel in Glasnevin Cemetery followed by the internment of his ashes. Anne-Marie was delighted to see so many of Diarmuid's colleagues at the event to remember him, later that day at Na Fianna GAA club on Mobhí Road Glasnevin, school colleagues joined Diarmuid's family and friends to remember him over some light refreshments and some beautifully created foods prepared by school colleagues (*James Fox and Diarmuid Cawley*). During the event *Dr Frank Cullen and Mike O'Connor*—School Management Team (**photos left and right sides below**) presented *Ann-Marie with the framed parchment of Diarmuid's Posthumous PhD Award* (a proud moment for his family and friends)

RIP Diarmuid Murphy.



Dr Diarmuid Murphy, RIP

Colleagues, Friends and Supporters

School Welcomes New Colleague

Our school also wishes to welcome our new academic colleague Mr. Eamon Lynch to our academic team. Eamon's career spans over 12 years in the food industry in many different roles across the sector. He believes it is important to immerse yourself in all aspects of hospitality before settling in and focusing on what you are most passionate about. This mentality led Eamon to take on roles both inside and outside the kitchen. Eamon believes that working on all sides of the pass grants a much better understanding of service and helps build a more understanding and cooperative environment with the main focus always being customer satisfaction. This saw Eamon work front-facing roles starting in the Gastropub scene like the Anglers Rest and moving on to the Michelin L'Ecrivain restaurant.

These experiences and his love of cooking led him back to the kitchen where he used his experience of FOH to lead kitchen teams at the notable L Mulligan Grocers and Farringtons of Temple Bar. When an opportunity arose at the growing hotspot Brother Hubbard, Eamon immersed himself in the food and culture of Middle Eastern cuisine which culminated in his work alongside owner Garrett Fitzgerald on the bestselling "**Brother Hubbard**" Cookbook. During his time running kitchens, leading teams, and running his own business www.piply.ie. Eamon realized his passions for teaching and learning more about food, So Eamon stepped back into academia to pursue a **Master's in Culinary Innovation and NPD** whilst teaching culinary arts at the Dublin Cookery School. After Eamon received his master's, his passions for innovation and food sustainability were heightened through his theses work on recycling waste by products from the brewing industry into accessible food products.

This area is where he plans to continue his research and focus on tackling food waste through innovation and education. Eamon is excited and delighted to be able to take up a position at the new TUD campus to share his knowledge and grow his skills alongside the students and faculty. His key research interests include *Food waste innovation, Food entrepreneurialism, Food sustainability, Culinary innovation, Gastronomy and food culture, The future of food learning.*



Colleagues, Friends and Supporters

School's New Website Goes Live

A mammoth task began in the summer of 2021 to progress the project for the TU Dublin web. This involved the transfer and update of all the school websites from the DIT, ITB and ITT legacy sites to the new TU Dublin website. Content Experts were appointed across each school in the City Campus, Blanchardstown and Tallaght with **Jackie Rigney, Business Development Manager** being the content expert for the School of Culinary Arts and Food Technology. **The TU Dublin Project Management team led by Andrew Kelso and the TU Dublin Web team led by Deirdre Fitzpatrick** provided training for each content expert together with support documents and guides for each school to plan and develop their website. Regular communication was vital to ensure a smooth transition and to meet deadlines. To complete this Jackie reviewed every URL on the school legacy website, archiving some materials and updating content to lift and shift for the new website.

To assist in this immense task Jackie relied on the expertise of three academic staff *Anke Klitzing, Diarmuid Cawley and James McCauley* to review and advise on what she had created and uploaded. To coincide with the legacy website ceasing to the public it was essential for the school website to go live on 1st December (see screen shots below of our new website). Our schools sincerely thanks *Jackie, Anke, Diarmuid and James*. **Our school new school website is both modern and more streamlined for the user and can be viewed on <https://www.tudublin.ie/explore/schools-and-disciplines/culinary-hospitality-tourism/culinary-arts-food-technology/>**

WELCOME

The School of Culinary Arts and Food Technology aims to deliver world-class teaching and learning that will help shape the next generation of leaders in the food and drink sectors. With over 80 years in existence, we offer a range of innovative programmes both full-time and part-time from Higher Certificate, Ordinary, Honours, Masters and PhD research degrees.

Study

Find out about the variety of undergraduate, postgraduate and professional development programmes offered by the School of Culinary Arts and Food Technology.

Research

Our School are to the forefront of leading edge research in the food and drink sector. Our academic staff, students and graduates liaise with industry partners to foster talent and disseminate information for consumers and industry alike.

People

Our staff share a range of expertise. From our academic, technical, administrative and lab assistants we strive to ensure that your experience is enhanced while studying with TU Dublin.

Colleagues, Friends and Supporters

School Supports Christmas Appeal

The School of Culinary Arts & Food Technology will be supporting our **TU Dublin Societies & Student Volunteering** initiative towards this year's Christmas Appeal, which is the university-wide fundraising campaign. The appeal this year will support three great charities; **Jigsaw**, **Pieta House** and **The Society of Saint Vincent de Paul** (the latter is support every year).

How you can support the Christmas Appeal 2021:

- You can donate directly to the Appeal here - www.idonate.ie/tudublinchristmasappeal
- Student & Staff-run online fundraising events are a great way to support our charities; complete this form to register your event: <https://forms.office.com/r/8bfSxA4WWA>
- Volunteer to join the TU Dublin Christmas Appeal team; email claire.flannery@tudublin.ie for more information
- The Christmas Appeal Raffle; secure prizes, sell and buy tickets!: <https://www.idonate.ie/raffle/tudublinappeal>
- Donate the SVP Virtual Giving Tree here: <https://www.svp.ie/appeal-2021/virtual-gifts.aspx>

Our school recognises there are barriers to your activity. Yet, many of you are still motivated and ready to make it a great Christmas Appeal, so we cannot thank you enough and look forward to promoting your fundraiser events and seeing those donations and raffle ticket sales come through. We can all make a difference this Christmas, best wishes (**Finn O'Neill, Chairperson for Student Volunteering; Claire Flannery, Student Volunteering Co-ordinator, TU Dublin SVP Society**)

TU DUBLIN
SOCIETIES
CITY CAMPUS



T
DUBLIN
OLLSCOIL TEICNEOLAÍOCHTA
BHAILE ÁTHA CLIATH
TECHNOLOGICAL
UNIVERSITY DUBLIN

JIGSAW
Young people's
health in mind

SVP
Society of St. Vincent de Paul

pieta
Ending Suicide. Beginning Hope.

Colleagues, Friends and Supporters

School Bids Farewell to Dr Frank Cullen (Head of School)

A significant event will occur very soon with the upcoming retirement of our **Head of School Dr Frank Cullen**. Dr Cullen has made a major contribution to the transformation and development of our school from his days as a student to his recent position as our Head of School, his dedication and application has been whole and his desire to ensure that our school retains the position as one of the top Culinary and Food Studies Schools in the World is truly inspiring. In these next pages we are delighted to share with colleagues, students and our supporters, a small selection of photographs of Dr Cullen's career with our school which we hope will invoke some good memories for everyone. On behalf of all our school, our students and our supporters we wish Dr Frank Cullen a very happy and long retirement. **Thank you Frank your colleagues will all truly miss you !!**



Colleagues, Friends and Supporters

Farewell Dr Frank Cullen (Head of School) - *Thank You*



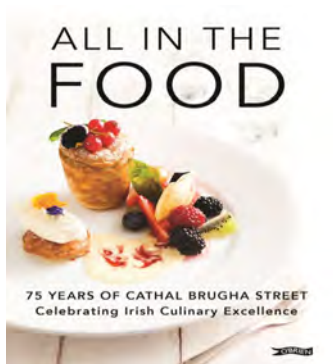
Colleagues, Friends and Supporters

Farewell Dr Frank Cullen (Head of School) - Thank You



Colleagues, Friends and Supporters

Farewell Dr Frank Cullen (Head of School) - Thank You



Colleagues, Friends and Supporters

Lifetime Achievement Award for School Graduate Dr John D Mulcahy

The World Food Travel Association announced recently that its **2021 Lifetime Achievement Award for service to the food and beverage tourism industry** had been awarded to the **School Of Culinary Arts & Food Technology graduate Dr John D Mulcahy (photo below)**, an independent gastronomy tourism activist, advisor and researcher, who is also recognised as the architect of food tourism development in Ireland. Originally qualified as a hotel manager in Ireland, John has over four decades of experience in tourism and hospitality. After those posts, and until 2017, John utilized his industry experience and knowledge as a senior public servant in Ireland with CERT (Council for Education & Recruitment in Tourism) and Fáilte Ireland (the Irish National Tourism Development Authority) where he led the newly-created Food Tourism, Hospitality Education, and Tourist Accommodation Standards division. His priorities were threefold: **first**, working from the ground up identifying local activists across the food tourism landscape to create an active and vibrant ‘food champion’ network; **second**, providing thought leadership for food tourism development; and **third**, encouraging and funding others to conduct and disseminate similar research. In 2020, John graduated with a PhD in Food Tourism Development from the School of Culinary Arts and Food Technology at Technological University Dublin – the first in Ireland, if not in Europe. John actively continues to publish research on gastronomy tourism topics. When asked about the committee’s choice for the recipient, WFTA Founder and Executive Director Erik Wolf stated that *“John is a great asset to the world’s food and beverage tourism industry. An original thinker, a careful researcher, and a true thought leader, I have always looked forward to hearing the wisdom he speaks. His contributions to our industry, especially in Ireland, are legendary.”*



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/>



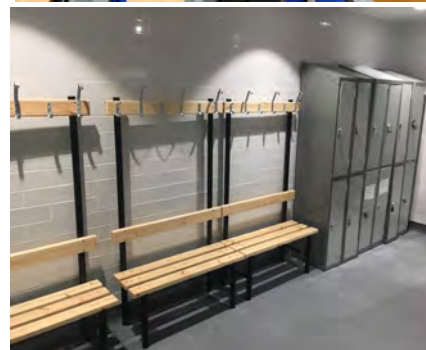
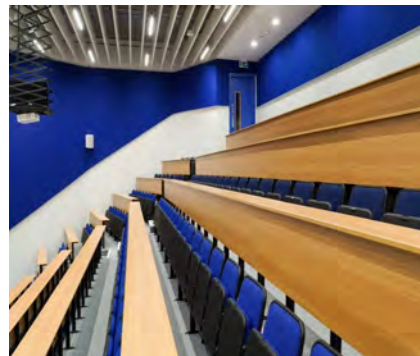
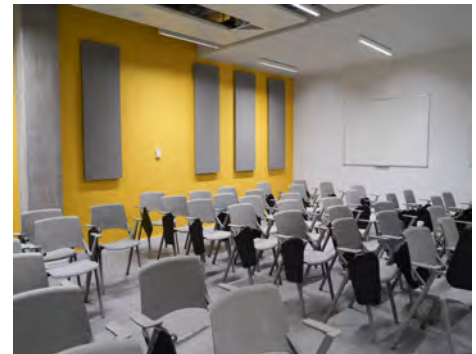
Jackie Rigney, School Business Development Manager welcomes your enquiries e: Jackie.rigney@tudublin.ie

New Campus - Main 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 & 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 are due soon.

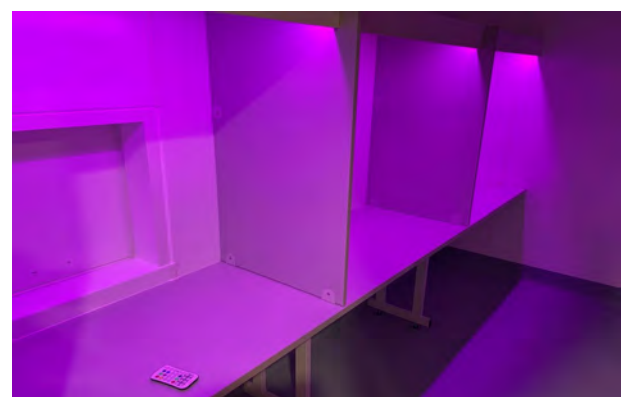
School's New Home 'Central Quad', Grangegorman

School's New Facilities at Central Quad, Grangegorman



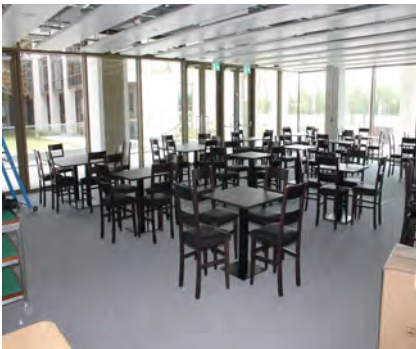
School's new sensory evaluation individual booths which are strategically directly linked to our new product development kitchen (Lower Ground Floor, CQ, Grangegorman).

This fully integrated sensory evaluation space is ideal for new food and beverage product development evaluations and tasting panel events. **Interested contact:** scaft@tudublin.ie



School's New Home 'Central Quad', Grangegorman

School's New Facilities at Central Quad, Grangegorman



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

This demonstration theatre is ideal for Masterclasses and special culinary events. Interested contact: scaft@tudublin.ie

School Senior Lecturer wins Irish Research Ally Prize

On Friday 3rd December, the Irish Research Council awarded **Dr Máirtín Mac Con Iomaire, Senior Lecturer in the School of Culinary Arts & Food Technology, TU Dublin**, a Research Ally Prize as part of the IRC Researcher of the Year 2021 awards. This new national award category the [Research Ally Prizes](#) celebrates the role of supervisors, mentors, and research officers in supporting and sustaining the Irish research community, and how they help to foster a positive academic culture based on equality, inclusivity, and respect.

Dr Mac Con Iomaire was nominated as a Research Ally by a number of his PhD graduates for the positive impact he has made as a supervisor. He has built a cluster of researchers around the field of Irish food and beverage history, diplomatic dining, chefs and kitchen culture, food tourism policy, food in folklore, and food education. He currently chairs the MA Gastronomy and Food Studies in TU Dublin and is also co-founder and Chair of the biennial Dublin Gastronomy Symposium. Dr Mac Con Iomaire says he is *“delighted with the award, particularly since it was instigated by my former PhD students, which makes it all the more special.”* The School of Culinary Arts & Food Technology congratulates our colleague **Dr Máirtín Mac Con Iomaire** on this significant achievement.



AFIS Conference a great success

SCAFT-School of Culinary Arts & Food Technology celebrated the success of the recent Association of Franco Irish Studies conference in TU Dublin on the 28th and 29th of October. The school was well represented both in the organisation and delivery of academic papers. **Máirtín Mac Con Iomaire, and Brian J Murphy were both part of the conference organising team and papers delivered by SCAFT lecturers and postgraduate researchers** on the following food and beverage related topics were all very well received:

- **Anke Klitzing:** *Gastrocriticism: A New Approach to Reading (Irish) Literature*
- **Máirtín Mac Con Iomaire, and Caitríona Nic Philibín:** *Harnessing the Digital Schools' Collection Folklore Archive in a time of Covid-19: New Beginnings in Food Research in Ireland*
- **Patricia Medcalf and Brian J. Murphy:** *Doing it for Themselves: The New Reality when it Comes to Promoting Pubs*
- **Boyle, Susan:** *Telling and Smelling: A Sensory and Storytelling Treatment for the Renaissance of Irish Whiskey and Distilling in Ireland*
- **John Mulcahy:** *Revaluating Tourism in Ireland: A New Beginning, or just a Pause?*

Many other SCAFT lecturers attended the conference that was ably hosted by our colleagues in our Tallaght Campus. It was the first in-person conference that many people had attended in almost two years and it was wonderful to see familiar and new faces (quite a few of them!) and to be able to interact in such a convivial environment. The proceedings of the 2021 conference will be another significant addition to a successful conference publications' list and on that point, it was announced that Dr Máirtín Mac Con Iomaire and Dr Eamon Maher are going to co-edit the book. Finally, the venue for the 2023 conference was announced as Université de La Rochelle, France where the organisers will be Drs Brigitte Bastiat and Frank Healy. It will revert to the usual date of the third week in May. This conference will mark the 20th anniversary of the first conference gathering in Tallaght and so will be a significant milestone. The tentative theme mentioned was **'Adventure'**.



Our school's **MSc Culinary Innovation and Food Product Development** programme (offered in both full and part-time format) is designed to uniquely bridge the knowledge gap between science, business and the culinary arts. It offers a combination of critical, reflective and technical knowledge of the development of innovative food products.

Career Opportunities: Graduates of the programme have enhanced career prospects for a wide range of opportunities in the Irish and International food and culinary industries including food manufacturing, service and retailing. In addition there are opportunities for further research to doctorate level.

Course Content: There are nine core modules, an optional module and a dissertation. Full-time learners undertake the modules over three semesters. Part-time learners undertake the modules over five semesters.

The following modules are currently offered:

- Culinary Ingredients & Food Product Development Concepts
- Technology and Innovation Management
- Gastronomy and Culture
- Life Cycle and Therapeutic Nutrition
- Food Prototype Development and Evaluation
- Food Regulatory Affairs
- New Food Business creation
- Marketing Communications & Consumer Behaviour
- Post-Graduate Research Methodology



Optional modules (any one may be selected from the faculty suite of modules subject to availability and demand), and may include:

- Advanced Molecular Gastronomy
- Sustainable Food Systems
- Reading Historic Cookbooks
- Sports and Exercise Nutrition

Further details: Ms Anna Cruickshank (F/T; P/T)

e: anna.cruickshank@tudublin.ie t: 01 220 5993



Research [MA Gastronomy and Food Studies]

Our school's **MA Gastronomy and Food Studies** is the first Masters programme in Ireland to offer graduates a solid underpinning in the three pillars of Gastronomy & Food Studies: History, Society, and Practice. The food landscape in Ireland and indeed globally is under ever-increasing scrutiny from a wide range of commentators and this programme satisfies the growing interest in Food Studies.

The programme examines the key forces and policies that influence the modern food system by investigating the impact of history on contemporary foodways. **Further details:** Dr. Máirtín Mac Con Iomaire (Programme Chair) e: Mairtin.maconiomaire@tudublin.ie t: 01 220 6027

TU233
History, Society, Practice

Core Modules

- Introduction to Gastronomy and Food Studies
- Global Cultural History of Food
- Politics of the Global Food System
- Post-Graduate Research Methodology
- Food Writing and Media
- History of Irish Food: Applying the Past
- Dissertation (Semester 4)

Optional Modules

- Reading Historic Cookbooks: A Structured Approach
- International Trends in Gastronomic Research and Publishing
- Social Approaches to Wine and Beverage Culture
- Food Tourism
- Food Pedagogy: Exploring Culinary Education
- Consumer Culture and Branding

The graphic features several images: a bookshelf with cookbooks, a classroom with students at tables, a dining table with food, a group of people in a field, and a modern building facade.

School Colleague Appears on Claire Bryne Radio 1 Show

Our school colleague **Ann Marie Dunne** (Lecturer in Baking & Pastry Arts Management , TU Dublin), recently appeared on the award winning **Claire Bryne RTE Radio 1 Show on November 12th 2021**.

Ann Marie spoke about the iconic desserts (i.e. Tiramisu, Apple Tart, Black Forest Gateaux etc) , that we have come to love and cherish across the years, informing listeners about the history and background to these tasty treats.

Ann Marie also advised listeners about the best practice procedures and best ingredients to be used to create these iconic desserts to ensure consistent production and towards ensuring the quality of the overall taste and enjoyment of these desserts. Claire Byrne praised Ann Marie for her expertise and knowledge noting that she would like to welcome her back soon to speak about all things in the bakery and pastry arts world. Details of Ann Marie's interview are available on the link below.

http://rte.ie/r.html?rii=9_22028964_32758_12-11-2021

School Supports Barry-Callebaut 'Wholefruit Chocolate' Launch

The School of Culinary Arts & Food Technology were delighted to support our school supporters **Barry-Callebaut** who recently held their official launch for the UK & Ireland for their Wholefruit Chocolate.

The event was held online featuring Ramon Morato, Julie Sharp, Markus Bohr, **Paul Kelly (Lecturer Pastry Arts, TU Dublin)** and other Chef's who shared their expertise and discussed all things Wholefruit.

You can find out more about this innovative concept at <https://www.cacao-barry.com/en-GB/wholefruit-chocolate-revolution>

Wholefruit Chocolate UK & IRELAND Launch

Online event 25th Oct @3-4pm



School Teams up with Diageo Ireland 's 'Learning for Life'

The School of Culinary Arts and Food Technology were again delighted to team up with Diageo Ireland on their 'Learning for Life' programme which offers participants educational and career driven opportunities and educational supports to enable them to enter or re-enter the world of hospitality, tourism and culinary food sector. This programme is free to eligible applicants and the skills and knowledge elements are undertaken at the school's Central Quad facilities on the Grangegorman Campus. **The next cohort of applicants** will be accepted to begin in January 2022, so please spread the word. **Further details** are available below and from **Jackie Rigney (School Business Development Manager)** at e: Jackie.rigney@tudublin.ie



LEARNING FOR LIFE™

GUINNESS

INTERESTED IN PROFESSIONAL COOKING?

FREE COURSE STARTS 8TH NOV 2021

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

Guest Lecturers Present to School Masters Students

Dr. Kathleen Farrell (Lecturer, SCAFT, TU Dublin) was delighted to invite **Mr. Tom Fennell**, former Head of Strategy in DIT, Aungier St to assess the case study presentations on Business strategy for our Masters students. He delivered valuable insights relating to the case study and contributed to making the assessment a valuable learning experience. **Grace from Bord Bia** also gave our Gastronomy Masters students an excellent online guest lecture which focused on the cutting-edge research in the area of food from a consumer and brand perspective. Our school offers thanks to both Tom and Grace for your continued support of our school and our students.

Art deco chic at former chef school with architectural sizzle

(NJMcGarrigle, Irish Times Newspaper)

The Dublin College of Catering played a central role in the education of Ireland’s chefs since opening in 1941, under the name St Mary’s College for Domestic Sciences. Over the years, many of the country’s best-known chefs passed through its doors and though the college has now moved to the Technological University Dublin campus in Grangegorman, the building, on the corner of Cathal Brugha Street and Marlborough Street, remains and its contribution to the city’s architecture will continue.

The catering college is arguably one of Dublin’s finest and, it’s fair to say, under-appreciated buildings, with its understated good taste and unfussy fusion of Irish materials shaped by European sensibility. It was built to designs by Robinson & Keefe, who also created the nearby Carlton cinema (1938) on O’Connell Street, and the remarkable art deco Dublin Gas Company on D’Olier Street in 1928 (a building that can truly be considered “two-faced” when you see both its front and rear).

Robinson & Keefe also designed the Technical School, Marino College. Dating a few years before the catering college, it has an endearing little brother feel to the Cathal Brugha Street building by sharing many of its finest features. Its red-brick art deco decorum and its hardwood bay windows set over four storeys, it never insists on anything; its quality and sense of scale is given an elegant flourish, of course, with the Three Graces sculpture by Gabriel Hayes on the west corner. Commissioned by the architects in 1943, Hayes supposedly used three friends as models: one sweeping, one spinning, and one sewing, representing some of the skills taught at the college. Christine Casey’s Dublin volume of The Buildings of Ireland (Yale) calls the catering college a “delightful period piece” with its brightly lit stair hall one of “the most elegantly detailed 20th-century interiors in the city”. Originally known as St Mary’s College for Domestic Sciences, it was commissioned by the Free State government, and officially opened in June 1941.



2022 Dairy Chef Competition Accepting Applications

The School of Culinary Arts and Food Technology is delighted to announce that the '2022 Dairy Chef Competition' is accepting applications. Our school has been an integral part of this competition since its inception. Full details and application links are listed below for entrants;

- Registration for the 4th edition of the Dairy Chefs competition, the final will take place on 6 April 2022 at the Galway Mayo Institute of Technology, Galway. This first phase of registration concerns schools wishing to participate in the competition and propose a candidate for the Franco-Irish selection.
- Institutions have until 19th November 2021 to register. Institutions that have joined the competition will then have until 19 December to select the candidate who will represent them. Instructions will be sent to you at a later date as to what the candidate must provide to the jury.
- The Jury will select the 12 candidates who will participate in the final of the competition in Galway.
- **[New format in 2022]**, 2 competitions will take place. One competition (Strand 1) will be made-up of students below Bac+2 level in France (BEP, CAP, Bac, Bac pro etc.) and up to level 6 in Ireland (College of further education). Another competition strand (strand 2) will involve students with BTS or more (in France) and level 6 or more (in Ireland). There will be 3 teams of 2 competitors (1 Irish + 1 French) per strand and a single jury will judge the 2 strands of the competition.
- Registration has to be done through the website of the French Embassy in Ireland, on the page dedicated to the competition. You will also find all necessary information and documents (including the terms and conditions):

Page in English : <https://ie.ambafrance.org/DairyChefs22-EN> **Further details:** Ms Mathilde BOUAKIL, PhD, Scientific and Academic Project manager, Head of Campus France Ireland, Embassy of France in Ireland.

School Students and Staff Engage with 'Food Matters Live / Careers'

School Lecturers Sheona Foley and Anna Cruickshank are delighted to report that over one hundred students and lecturers from our school who are studying food product development either in their final year or at Masters level have registered with **Food Matters Live** and **Food Matters Careers** this November. A major feature of this engagement affords our students the opportunity to take part in live digital events, and/or connect with the community through one-to-one meetings. All events took place virtually again this year with a focus on connecting people working in food innovation, nutrition and health, retail and food service, research and policy. These events included conferences and seminars, written articles and features, videos, and podcasts providing rich content and competitive insight from world leading industry experts for our students. Sheona and Anna add that more events and relevant subject specific content which will directly assist our students will continue over the year.

**FOOD
MATTERS**
live

**Food
Matters.**
Careers

Institute & University Legacy Websites Close Down

TU Dublin Website transformation project marked a major milestone recently from **Tuesday, November 30th 2021**, our legacy websites of www.dit.ie, www.it-tallaght.ie and www.itb.ie will no longer be accessible by the public. Any user who tries to access these links will be redirected to www.tudublin.ie. Full archive content for each legacy site will be available should this be required by staff members in the future or if any remaining/additional content needs to be moved to the TU Dublin website from our archive sites in the future. Full details on how to access archive material for staff members while on Campus or while using our virtual private network (VPN) can view the archived website content at either. - DIT: www.webarchive.dit.ie - ITT: www.archive.it-tallaght.ie - ITB: www.webarchive.itb.ie If there are any queries in relation to this, please email web@tudublin.ie.
(Andrew Kelso, Project Manager / Mairead Murphy, Project Sponsor)

School Staff Develop Academic Student Supports for Teaching and Learning

MS (Microsoft) TEAMS / Zoom / Bongo: Colleagues have adopted various video Conferencing software to maintain student engagement and towards tutorial advice and instructions to drive student activity towards TU Dublin's VLE system/s.

Training Videos / Video Streaming: School colleagues have developed video resources based on their subject discipline areas for students and the general public which they share across various platforms (i.e. Youtube, Google Drive, Arrow-TU Dublin's digital repository, Instagram etc). Listed below are just a couple of these amazing videos; <https://arrow.tudublin.ie/tfschafvid/> <https://www.youtube.com/watch?v=M3w-yJWPfIQ>
<https://www.instagram.com/iamqueenofcakes/> <https://www.youtube.com/watch?v=CoW2ZUhtEtM>

Brightspace: TU Dublin dedicated Virtual learning environment, many colleagues have expanded their traditional classroom activities and support systems by providing (resources, materials, assessments, tutorial supports etc.) within Brightspace for their students, fellow colleagues and external examiners alike.

OneDrive: School colleagues have migrated further and additional resources (documents, photos, videos, training materials) into this internet based storage platform for students and colleagues alike.



Silver Hill Duck Spotlight Day

Students and staff of TU Dublin were treated to a special ‘Silver Hill Duck Spotlight Day’ recently at the Grangegorman Campus. Founded in 1962, Silver Hill Duck is a fully integrated premium Duck Producer. All aspects of their duck production are owned and controlled by Silver Hill. Their distinctive hybrid duck is the secret to their success and is a breed that is exclusive to Silver Hill Duck. It has been continually developed over the years. Amongst the activities on the Silver Hill Spotlight Day attendees were invited to taste Silver Hill Duck produce which was served from the **Silver Hill Duck Truck (see photos below)** on campus. Culinary Arts students were also treated to some special presentations held in our training restaurant area. **Mr Daniel Mc Manus Overall Winner of Silver Hill Duck Competition 2021 with his dish ‘Glazed Duck Breast, Duck Confit with Plum & Cherry Sauce’** was also present for photographs. Thanks were also offered to **Diarmaid Murphy** (Competition Co-ordinator-Lecturer Culinary Arts, TU Dublin), Jackie Rigney (School Business Development, SCAFT, TU Dublin). The Silver Hill spotlight day was a great success and enjoyed by everyone, **our school thanks Silver Hill Duck we look forward to many successful years together.**



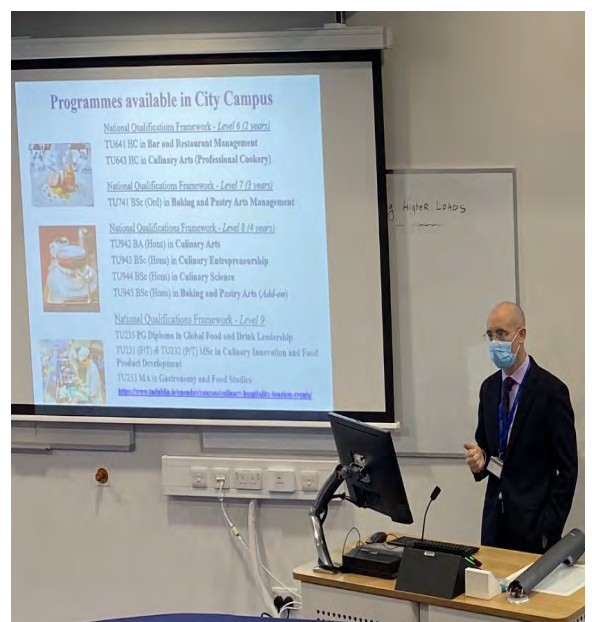
School Recruitment and Career Activities

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 & 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 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 pagers 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 include the following; <https://www.tudublin.ie/opendayevents/htecsl/> <https://www.youtube.com/watch?v=0MMMwfpd9yiY>
<https://www.youtube.com/watch?v=6CfjgyiOWKA>

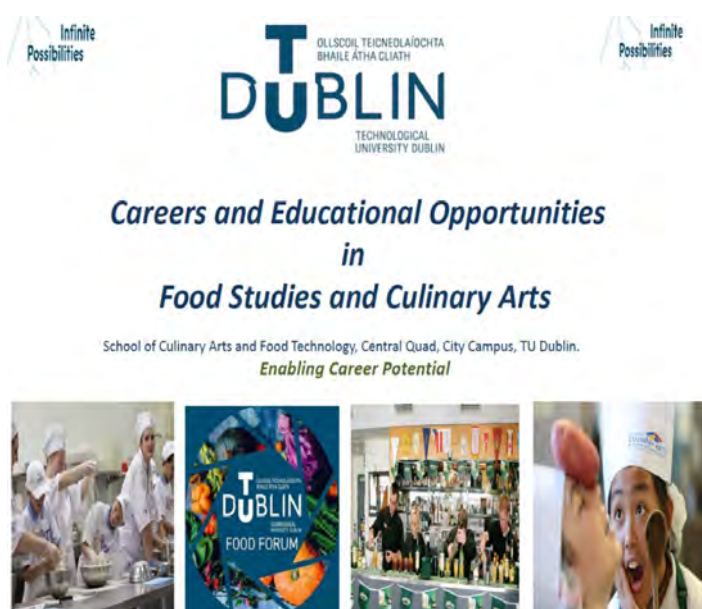


Industry, Academic & Civic Engagement

School Promotional Videos on TU Dublin YouTube (official) channel.

Our school welcomed the recent hard work behind the scenes to ensure that all our school programmes promotional videos are now updated and available for viewing and further dissemination. Colleagues are reminded that all our school promotional programmes videos are available to view on the **TU Dublin YouTube (official) channel**.

Additionally, within the channel, there's a **playlist dedicated to Culinary Arts** and finally to add that these updated videos will be attached to our **SCAFT webpage & TU Dublin admissions programme page shortly**. Well done indeed, **now let's get our school moving together and start sharing these promotional videos towards driving our student numbers upwards**.



Notice: Photographs above were taken prior to Covid 19 Restrictions and Guidelines.

Looking Back - Unforgettable Memories





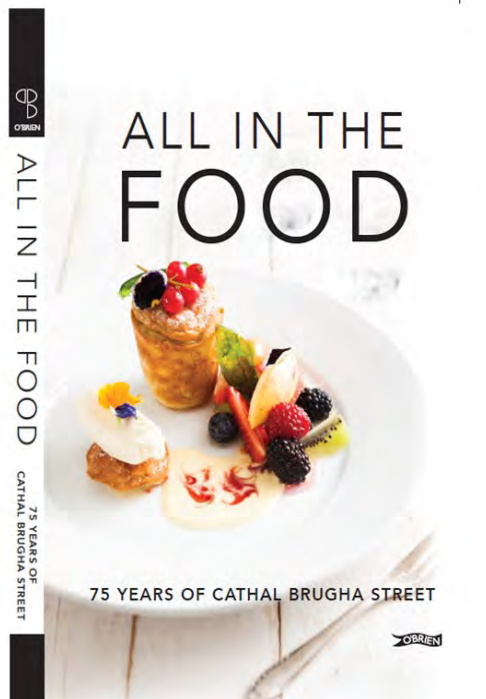
Celebrating Culinary Excellence (Our School Book—Published by O’Brien Press)



A CELEBRATION OF 75 YEARS OF CATHAL BRUGHA STREET

(The School of Culinary Arts and Food Technology, DIT)

Founded in 1941, Cathal Brugha 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)

Irish Food Writing Award for MA Gastronomy Student

Our school congratulates our MA Gastronomy student Blanca Valencia (photo below-left side) who's work as a co-host of the Spice Bags podcast, which recently won the award for Best Irish Food Podcast at the inaugural Irish Food Writing Awards. This category was judged by Nigel Barden, the BBC food and drink broadcaster. Blanca co-hosts the fortnightly podcast, which is part of the HeadStuff Podcast Network, with food writers Mei Chin and Dee Laffan. Together, the trio is Ireland's most multicultural team offering a unique perspective and dialogue on the increasingly diverse and modern Irish food landscape. Spice Bags are not just passionate about food, but the people behind it. Episodes come in three different flavours: "Deep Dives" into a country's cuisine; conversations with notable people in the Irish food industry; and light-hearted chats on favourite topics like food magazines, wrapped food and soup. You can visit spicebags.ie for their episode back catalogue, guest Q&As and their famous international shopping guides, or follow them @spicebagspod



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



Clean Sweep for TU Dublin Professional Cookery Students at CATEX'

Professional Cookery students **Michelle McCormack** and **Liviu Morosan** from the School of Culinary Arts & Food Technology, TU Dublin swept the boards at the recent **Chef Ireland National Competitions held at CATEX (National Catering Exhibition)**. This national exhibition which runs over 3 days was held in the RDS, Dublin attracting over 400 chefs from the countries best hotels, restaurants, pubs and culinary colleges. Michelle McCormack (3rd Year Professional Cookery Student) outstanding performances saw her awarded two gold medals, for her Chicken Saute Dish and her 3-course gourmet meal plus a silver medal in the junior pork competition. She was also awarded the gold medal and trophy for the overall hygiene winner from the FSPA (Food Safety Professional Association), and the overall top prize of the show 'Junior Grand Prix and gold medal for the overall best junior competitor'. Liviu Morosan (3rd Year Professional Cookery Student) was also awarded the gold medal in the 3-course gourmet meal competition and a silver medal in the Asian cuisine competition.

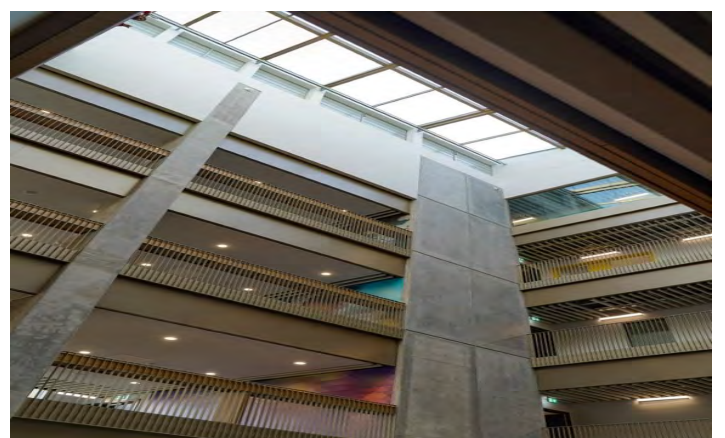


(L-R): Liviu Morosan (3rd Year Professional Cookery Student, SCAFT, TU Dublin); **George Smith** (Mentor, Lecturer Culinary Arts, SCAFT, TU Dublin); **Michelle McCormack** (3rd Year Professional Cookery Student, SCAFT, TU Dublin).

Both Michelle and Liviu stated that *'it was a great honour to be awarded these medals at this level, thanking **Manor Farm** for their support they added that culinary arts has already opened up a world of opportunities for them both which they had never previously imagined'*. **Michelle and Liviu's mentor George Smith (Lecturer Culinary Arts, TU Dublin)** stated that *'this is a very exciting and rewarding time for young chefs adding that the goal of TU Dublin at our new state of the art food and culinary arts facilities based on the Grangegorman Campus is to raise the profile of the culinary arts, and to try to encourage more young people to consider it as a career option'*. George finally added that *'an event like the 'All-Ireland Chef Championships' run by Chef Ireland are a major opportunity to get recognition of your talent as a chef'*.

School Practical Classes Resume at Central Quad

Our school was delighted to welcome back practical classes within our baking, pastry arts, hot kitchen, restaurant and bar areas recently, captured below are just a small selection of our students in action perfecting their skills and competencies within our dedicated training laboratories based on the Grangeogorman Campus here at Central Quad. If you are interested in undertaking one of our programmes here at the School of Culinary Arts and Food Technology just contact us at e: scaft@tudublin.ie or speak to Fabiola or Geraldine (School Administrators) on **01-2205769**.



School Senior Lecturer Assists Pharos University, Egypt

School of Culinary Arts and Food Technology **Senior Lecturer Dr Roisin Burke** recently worked with the prestigious **Pharos University of Egypt**. Dr Burke gave participants and the lecturing teams a special on-line session on 'Molecular Gastronomy'. This presentation was also made to support the International Relations plan of the **Faculty of Tourism and Hotel Management at the Pharos University in Alexandria, Egypt** for the Fall semester 2021/2022. The lecture provided participants with valuable insights and up-to-date information around the world of molecular gastronomy, an emerging and most interesting sector and topic. *The Faculty of Pharos University extended its sincere thanks and appreciation to the School of Culinary Arts and Food Technology, TU Dublin* for the distinguished academic experience and looks forward to continuing this ongoing series of guest lectures.



School Welcomes 'Global Sustainability on Food' Report

Bord Bia (The Irish Food Board) recently published the results of the Global Sustainability Outlook study. The research revealed that consumers and trade customers are calling on producers and suppliers to act, and those that do communicate it well, can win. The 6 key insights required to understand the sustainability agenda include;

- **The sustainability agenda is accelerating:** consumers say they have made an effort to buy more sustainably-produced food and drink in the last 12 months.
- **Communicating sustainability is complex and has to be targeted correctly :** understanding your core sustainability topics will help you to discern which messages to use for certain audiences.
- **Sustainability is becoming a core purchasing criteria for trade:** Environmentally-friendly production of food and drink is now a core purchasing criteria for trade.
- **Opportunity for long-term customer partnerships through sustainability:** big retailers are looking for suppliers who share their sustainability mindset, and share their data.
- **Consumers fully expect food producers to step up:** The expectation from consumers is for sustainable production to be more mainstream on their supermarket shelves.
- **Packaging, waste and welfare are the key consumer topics to shout about.**

School Supports

Family Carers Session

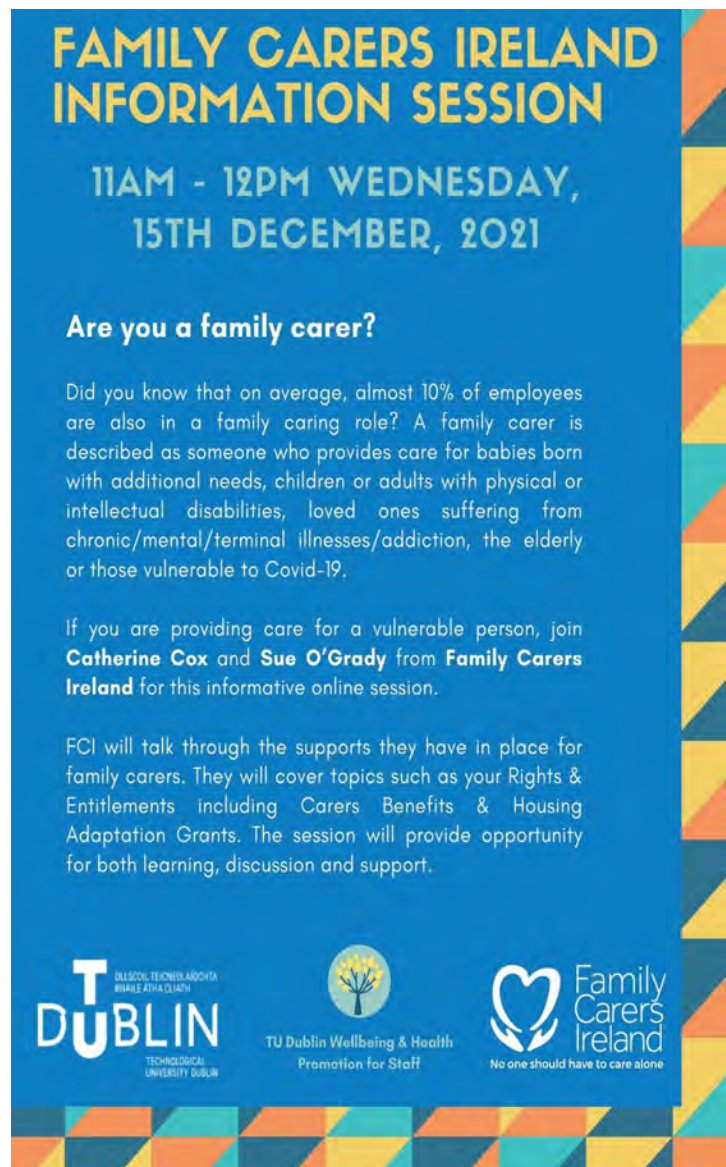
Our school recognises the significant role to which family carers play in their own home and community, we are delighted to support the upcoming 'Family Carers Ireland Information Session' this month, further details are available **right side**.

Grief & Bereavement Supports

Whether you have a team member who has lost a loved one or you yourself are grieving, there are many supports available to you. **The Irish Hospice Foundation** invited school colleagues to an Online Living with Loss and Bereavement Information evening on Wed 8th Dec 7pm- 8.30pm. This free public event provides information on coping with grief especially during Covid-19.

Further Resources:

Don't forget that as a TU Dublin staff member you have access to the **Employee Assistance Service provided by Spectrum Life**. You and your family members may access their **free confidential counselling and information service** by: calling freephone **1800 814 243** or text "Hi" using Whatsapp or SMS to **087 369 0010** or you may email an enquiry to the specialist information service eap@spectrum.life.



**FAMILY CARERS IRELAND
INFORMATION SESSION**

11AM - 12PM WEDNESDAY,
15TH DECEMBER, 2021

Are you a family carer?

Did you know that on average, almost 10% of employees are also in a family caring role? A family carer is described as someone who provides care for babies born with additional needs, children or adults with physical or intellectual disabilities, loved ones suffering from chronic/mental/terminal illnesses/addiction, the elderly or those vulnerable to Covid-19.

If you are providing care for a vulnerable person, join **Catherine Cox** and **Sue O'Grady** from **Family Carers Ireland** for this informative online session.

FCI will talk through the supports they have in place for family carers. They will cover topics such as your Rights & Entitlements including Carers Benefits & Housing Adaptation Grants. The session will provide opportunity for both learning, discussion and support.

TU DUBLIN TECHNOLOGICAL UNIVERSITY DUBLIN
TU Dublin Wellbeing & Health Promotion for Staff
Family Carers Ireland
No one should have to care alone



Irish Hospice Foundation
Bereavement Support Line
1800 80 70 77

Monday to Friday 10am to 1pm

Alcohol Awareness Week on Alcohol Related Harm

TU Dublin encourages all colleagues and students to engage with the 9th annual awareness week held recently. This series of support events are created as an opportunity to look at our relationship with alcohol, understand the risks and the effects alcohol is having on our body and mind. The following events were held to support the week of activities, see below ;

The HSE Alcohol Programme: hosted a webinar which focused on Alcohol's impact on the immune system and brain. Attendees learned about how alcohol can suppress your immune system, reducing your ability to fight off infections, and how alcohol has a profound impact on the brain.

Irish Community Action on Alcohol Network (ICAAN) Webinar: titled *Empowering Young People: Resisting the lure of the alcohol industry*. Global expert, Prof David Jernigan, from Boston University School of Public Health who is best known for his action research on alcohol advertising, marketing, and promotion and its impact on young people, David's work is policy-relevant and scientifically rigorous.



The graphic features a central image of a human figure composed of glowing blue particles, set against a dark blue background with light effects. The text is overlaid on a green and blue gradient background.

WEBINAR INVITATION
Alcohol's impact on the immune system and brain

Date 18th November 2021
Time 3pm

SPEAKERS

- Prof Cliona O'Farrelly, Professor of Comparative Immunology, TCD
- Dr Dara Cannon, Senior Lecturer, Neuroanatomy Director, Clinical Neuroimaging Laboratory, NUIG
- Dr Helen McMonagle, Alcohol-Related Brain Injury Rehabilitation Coordinator, Alcohol Forum Ireland

Logos at the bottom include HSE, hi (Healthy Ireland), and ask about alcohol.ie.

SilverCloud: TU Dublin's Counselling Service provides access to SilverCloud an online Cognitive Behavioural Therapy Programme for both students and staff. The support offers modules on several topics including alcohol. There is a separate sign in for staff which is not co-ordinated by the Counselling: Service. **(Staff Development Team, TU Dublin)**

Towards Covid 19 Resources for Students and Staff

Our school would like to remind colleagues that your **Response Management Team members (Mike O'Connor, Jackie Rigney and James Murphy)** and our **Lead Worker Representative (Thomas Cooney)** will continue to work hard with all our staff and students to ensure compliance with the on-going regulations. Your team thanks all our colleagues and our students for your on-going support and assistance during these most challenging times. TU Dublin have also prepared a *quick reference guide to what to do if you, a colleague, or a student becomes unwell with possible COVID-19 symptoms on campus*. In line with government guidelines, wearing a face-covering is mandatory in all indoor areas on campus, including the Library, to protect you and other staff and students. If you have a disability or medical condition that does not permit you to wear a face-covering it is advisable for your protection and that of others that you consult your GP for advice about the appropriateness of attending campus/engaging in close contact with others in the absence of any form of face-covering. *These precautions are in place to ensure the safety of everyone concerned and anyone coming to campus needs to be constantly vigilant.* TU Dublin will also continue to provide updated information on the **university's response plan to COVID-19** on www.tudublin.ie/covid19 and on the intranet.

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



(NEW) COVID-19 - a step-by-step guide for staff that test positive

TU Dublin has published COVID-19 policies and procedures on their website and intranet; however, we understand that you may need a short, accessible guide if you or any of your colleagues test positive for COVID-19.

Before testing: If you experience COVID-19 symptoms, please stay at home and book a PCR test. Do not, under any circumstances, come to work while waiting for a test or the results of a test. You should inform your Line Manager if you're waiting for the results of a COVID-19 test. While waiting for your result, compile a list of close contacts, including those you may have come into contact with at work. Staff are advised to keep this list as if your case is connected to a possible COVID-19 outbreak; the HSE may ask TU Dublin to assist in their contact tracing efforts.

Testing positive: If you receive a positive test result, you must self-isolate in your room, and the HSE will send you a link to upload a list of your close contacts. The list should include your close contacts from work, which the HSE will use to inform anybody who needs to get tested. You must also inform your Line Manager or Head of School, who will notify the COVID-19 Coordinator of your case. Colleagues should be mindful when sending email notifications relating to possible or confirmed cases of COVID-19 that GDPR guidelines are strictly adhered to.

Recovery and returning to campus: Once you test positive for COVID-19, you should not return to campus until both of these rules apply: 1. you have not had a high temperature for 5 days, AND 2. it has been 10 days since your first developed symptoms. It is vital that you do not attend your workplace until both of these conditions are met.

Returning to campus following a positive, asymptomatic test result: For those who test positive and are asymptomatic, you should not return to campus until 10 days after receiving your result. If you become symptomatic in between, you cannot return to work until you have not had a high temperature for 5 days, AND it has been 10 days since your first developed symptoms.

TU Dublin have published more advice, policies and procedures relating to COVID-19 on the website and intranet; and regularly update staff. **(TU Dublin Response Management Team)**

School Restaurants and Bakery Shop

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

The school have two training restaurants which are 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 (accepting HSE guidelines on social distancing etc.). We wish to remind you that our Training Restaurants are a classroom environment and our primary objective is to facilitate student learning. Listed below are contact details you will require for bookings and orders in 2022.

SCHOOL RESTAURANTS: Note: All restaurants are cashless 'card payments only'

Warren Mcelhone warren.mcelhone@tudublin.ie

Lynsey White Lynsey.white@tudublin.ie James Sheridan james.sheridan@tudublin.ie

SCHOOL BAKERY SHOP: Note: Our Bakery Shop is cashless 'card payments only'

Gary Poynton (photo below, middle) 01-2206046 gary.poynton@tudublin.ie



School Restaurants and Bakery Shop

School Training Restaurants, Central Quad, Grangegorman

2022 (Bookings for Jan-April 2022) - Opening Times

Note: All restaurants are cashless 'card payments only'

Monday	Tuesday	Wednesday	Thursday	Friday
Arrival time 12.15-12.30pm <u>Musgrave Marketplace Restaurant</u> Contact Lyn-sey.white@tudublin.ie	Arrival time 12.15-12.30pm <u>Musgrave Marketplace Restaurant</u> Contact Lyn-sey.white@tudublin.ie	Arrival time 12.15-12.30pm <u>Ballymaguire Foods Restaurant</u> Contact Warren.mcelhone@tudublin.ie	Arrival time 12.15-12.30pm <u>Musgrave Marketplace Restaurant</u> Contact James.sheridan@tudublin.ie	Closed
Closed for Dinner Service	Arrival time 5.45pm-6.15pm <u>Musgrave Marketplace Restaurant</u> Contact Lyn-sey.white@tudublin.ie	Arrival time 5.45pm-6.15pm <u>Ballymaguire Foods Restaurant</u> Contact Warren.mcelhone@tudublin.ie	Arrival time 12.15-12.30pm <u>Musgrave Marketplace Restaurant</u> Contact James.sheridan@tudublin.ie	



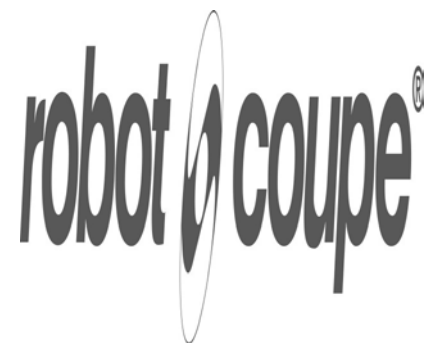
School Staff Resources: One Drive [Sharing Folder/s]

The School of Culinary Arts & 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. These Newsletters are also available on our new website.
- **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](#))



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.