

### 'A NEW DAY IS DAWNING'

Dr. Frank Cullen, Head of School.

#### Dear Colleagues, Students and Supporters,

On the 12th of March at 6 pm, 2020, the Government closed the University to save lives; one year on, we are all still feeling the impact of Covid 19. We have, over the last year, witnessed and experienced sacrifices and disruption to our educational delivery. *Our dedicated academic and support teams continue to deliver module learning outcomes on-line.* We must continue to curtail our activities to combat the spread of COVID 19. One year on, we remain tolerant of each other and passionate about what we do. The School delivered 100% of the practical classes in Semester One. So, it was not very reassuring that we could not continue to deliver practical classes in Semester Two as we had planned. *Together we have grown and learned new ways of working and we look forward to a new dawning, a day when students and staff can return to our campus without the fear of Covid 19.* A new day is dawning, with the vaccine rollout and our move to Grangegorman now picking up the pace, and we will have brighter days ahead. The University will provide state-of-the-art facilities providing multi-million Euro kitchens, bakeries, bar, and wine tasting

lab, restaurants, and a culinary demonstration auditorium. But we will always remember fondly our time in Cathal Brugha Street and the impact we had on Culinary education since 1946 when the first chefs training programme in Ireland commenced in the 'College of Catering' as it is still called by members of the public, taxi drivers and the media today. A long history of culinary excellence is moving to our new home in Grangegorman because it is the staff, students and graduates who made history through developing the culture and built the prestige of Cathal Brugha Street.

I look forward to the day we can welcome you all to Grangegorman (our new Cathal Brugha Street) and together we will carry the prestige and history of the School forward. I also look forward to the day that we can invite our final year and day release students to visit the new campus. *Stay safe, wishing a new day that brings hope and the happiest you deserve.*



#### IN THIS ISSUE

<i>A New Day is Dawning</i> (Dr. Frank Cullen, HOS)	1
Colleagues, Friends and Supporters	2
'Fairwell' Cathal Brugha Street	8
Research	10
Industry, Academic and Civic Engagement	15
Remembering Times Past	23
Contributions of Success by Students and Staff	25
Health, Safety and Wellbeing	29
Our New Home 'Central Quad Grangegorman	33
Staff School Resources—One Drive / School	
Restaurants and Bakery Shop	34
Thank You — 'INSPIRED' Friends Of Culinary Arts'	35

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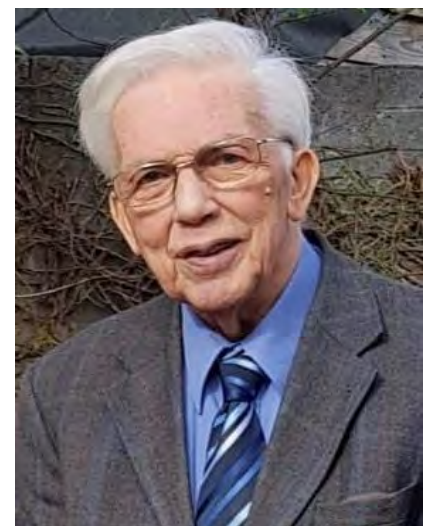
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School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue) - Please e-mail submissions for inclusion to: james.p.murphy@tudublin.ie Thank you !!

# 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 to our colleague Dr Roisin Burke and her family for the recent loss of their father (**Edmund Burke**, former Principal of Cabra V.E.C - **photo below right**). Our school also extends our deepest sympathy to the family and friends of our retired colleagues **Thomas Malone and John Clancy** (**photo below left side**) who both passed away recently. Thomas worked within the cafeteria and kitchen areas as a General Operative, a man of great character, always smiling and colleagues laugh, he will be sadly missed. John also worked for many years with colleagues in Cathal Brugha Street and in Grangegorman where he became well known as TU Dublin's first groundsman. Finally our school extends our sympathies to our former colleague, Mr **Brian Kirwan** (Lecturer in the School of Hospitality Management and Tourism). *Ar dheis Dé go raibh a h-anam dílis*".



## School Welcomes 'Grief and Bereavement' Support Sessions

Bereavement and the loss of a loved one or cherished friend is never easy to overcome, in recent times and particularly during the Covid 19 pandemic these challenges have become more magnified. It is in this context that the School of Culinary Arts and Food Technology welcomed the recent '*Grief & Bereavement online Workshop*' by **Breffni McGuinness** (The Irish Hospice Foundation) which supported colleagues towards learning about the grieving process, its impact and how to provide effective support to themselves and others. **LinkedIn Learning Supports:**

[Understanding Grief - Supporting a Grieving Employee: A Manager's Guide](#)

[Dealing with Grief, Loss and Change as an Employee](#)

[Support for Grieving in Exceptional Times](#)

**Grief & Bereavement Workshop**  
Tuesday, 23rd February, 2021  
10 am - 11.30 am

Coping with loss is one of life's biggest challenges. There is no right or wrong way to grieve, but there are healthy ways to deal with the grieving process. This session provided by Breffni McGuinness of The Irish Hospice Foundation is suitable for anyone who would like to learn about the grieving process, its impact and how to provide effective support to yourself or others.

This online workshop covers the following topics:

- The Covid 19 Context
- Understanding loss and grief
- The grieving process – physical, emotional, psychological, spiritual aspects.
- What can help – what to say / do for someone who is bereaved.
- Self care when grieving

**TU DUBLIN** | **THE IRISH HOSPICE FOUNDATION** | **TU Dublin Wellbeing & Health Promotion for Staff**

# Colleagues, Friends and Supporters

## In Appreciation *'Albert Roux, OBE, KFO'*

The **School of Culinary Arts and Food Technology, TU Dublin** were extremely sad to hear that Albert Roux had passed away recently aged 85. The founder of the Michelin-starred Le Gavroche and member of the Roux culinary dynasty **Albert Roux, OBE, KFO** died recently. Albert is credited, along with his late brother Michel Roux, with starting London's culinary revolution with the opening of Le Gavroche, London in 1967, followed by the Waterside Inn in Bray in 1972.

Le Gavroche, known for its classic take on French cuisine, was the first restaurant in the UK to gain one, then two, and then three Michelin stars. Roux's brother, Michel, died last year aged 78 after suffering from idiopathic pulmonary fibrosis. Born in the Saône-et-Loire region of France on 8 October 1935, Albert Roux began training as an apprentice pâtissier aged 14 before taking up a number of kitchen posts. After serving in the military in Algeria, Roux worked as sous chef at the British embassy in Paris, where he spent two years before leaving for the UK. In April 1967, Albert and Michel opened Le Gavroche in Chelsea with £3,000, borrowing the rest of the funds.

He was also known for the Roux scholarship, an annual chef competition founded in 1982 with Michel to enable a new generation of chefs in the UK to train in some of the greatest restaurants in the world. Our school is so proud to have one of those Roux scholars on our academic team. **Mr. James Carberry (Lecturer Culinary Arts, TU Dublin)**. In 1988 Albert's son, Michel Roux Jr, joined Le Gavroche and over a period of years took over the day-to-day management of the restaurant where is now the chef patron. **Gordon Ramsay, Marco Pierre White, Pierre Koffmann and Marcus Wareing all passed through the La Gavroche kitchen** during this period. Michel Roux Jr said: "He was a mentor for so many people in the hospitality industry, and a real inspiration to budding chefs, including me." Albert Roux left a massive mark on the food story of his adopted country. The roll-call of chefs who went through the kitchens of Le Gavroche alone, is a clear indication of his impact on the world of cooking. **RIP Albert Roux, OBE, KFO.**



**Albert Roux (left) and brother Michel after being awarded Honorary OBEs in 2002**



# Colleagues, Friends and Supporters

## **'President Michael D. Higgins' writes to students and staff**

The particular circumstances that Covid-19 has created for students this year has reminded me of both my own experience as a student and my time as a University teacher. The first term for students like myself, and so many others in the 1960s who were from backgrounds that had no experience of third-level or, in some cases, second-level education on the part of the parents, was particularly challenging. The first term, I realised, was a real challenge. The end of the first term, I noted from the tutorials and lectures I was giving as a young lecturer, was a crucial time. *Social anxiety is common and natural*. It takes time to settle in and be comfortable with your new environment, to make new friends among a community of peers, to connect with each other, to study together, perhaps join societies, and enjoy all the non-curricular activities – *the great fun that is intrinsic to being a third-level student*.

*Self-care is important: eat well, exercise, be among nature when you can, even if just for a walk. Keep up the sport you did in school. Take a few moments now and again to self-reflect, take stock. You, in your special circumstances created by COVID-19, are challenged more than others who have had to overcome the hurdle of the first term. I want you to know that, as President, I am aware of these challenges and that you are much valued by those who care for you. Facing difficulties in exceptionally challenging circumstances requires support from family, friends, your tutors and lecturers and from all of us in the wider society. I wish to pay tribute, if I may, to the extraordinary collective endeavour from the staff and management in third-level institutions who have gone above and beyond the call of duty this year to change how we teach and how they support our students. It has been a momentous transition at very short notice, only made possible by the extraordinary effort, commitment, goodwill, know-how, creativity and co-operation of all staff. To students, and particularly first-year students, may I say I will be thinking of you now. I pay tribute to you all for the special effort you have been asked to make.*

*Do please encourage and watch out for each other now and beyond Covid-19. I hope, too, that the efforts weak or strong that you have been making and will continue to make means that beyond COVID-19 you will have an educational and social experience all the richer in the future. Bain taitneamh as. Agus coinnígi bhur misneach agus beir beannacht.*

## **School Welcomes New Colleague**

Our school wishes to welcome our new colleague **Nicola Tynan** (photo right side) to our School Laboratory Assistant team. Nicola is a past culinary arts (Professional Cookery) student of the school, so her experience within the kitchen, bakery and pastry arts laboratories is most welcome to our school. We wish her well !!



# Colleagues, Friends and Supporters

## TU Dublin Honours Diarmuid S. Murphy

TU Dublin honoured our former colleague **Diarmuid Murphy with his Doctorate award** (posthumously) at their recent graduation ceremony held on the 12 March 2021, this most special event was enjoyed by Diarmuid's family and his former colleagues and students. **Dr Frank Cullen, Head of School, Culinary Arts & Food Technology, TU Dublin** highlighted Diarmuid's major contributions to our school in his citation words (below) for all attendees. *Diarmuid was a genuinely original and modest scholar, creatively gifted in a multitude of ways, profoundly generous, courteous and kind to all who crossed his path and fiercely committed to his students. In his PhD thesis, 'The Power of Policy Influence on the Irish Restaurant Landscape' Diarmuid probed the boundaries with his research by asking searching and interdisciplinary questions of power and policy. Diarmuid was scheduled to complete his PhD later this year. Tragically, for his family, close friends, supervisors, staff and peers within the School of Culinary Arts & Food Technology, Diarmuid was denied the opportunity to complete his ground-breaking research in Power and Policy Influence. Today's award is testimony to Diarmuid's unique and boundless intellectual trajectory, curiosity and passion, alongside his compassionate and ever-patient disposition towards his students, colleagues in the School of Culinary Arts and Food Technology, and those less fortunate than himself. The inaugural issue of the European Journal of Food, Drink and Society produced a beautiful obituary piece to Diarmuid S. Murphy (1963-2020) available here <https://arrow.tudublin.ie/cgi/>*





# Colleagues, Friends and Supporters

## Esteemed School Colleague 'Robert Humphries' Retires

The School of Culinary Arts and Food Technology, TU Dublin wish to thank our multi International award winning former colleague **Robert Humphries** (Lecturer Baking and Pastry Arts, TU Dublin) upon his recent retirement after many years of dedicated service to his school, colleagues and of course his students. Our school colleague **Denise Connaughton** has kindly written a beautiful tribute to also thank Robert and to recognise his unique contribution to our school and the field of baking and pastry arts studies and professional practice.

**Robert Humphries, esteemed colleague and friend** to all retired at the end of semester 1 2020. Robert has been at the forefront of education for many years and his ability in the bakery field is known far and wide. Robert has lived through many changes in the bakery programme and adapted to change with his familiar catch phrase *"sure it will be grand"*. *Never a man to lose his temper and always went out of his way to help colleagues and students alike.* He will appreciate the delicacies of life in his adopted country France and indeed Robert morphed into a Frenchman over the years with his knowledge of French breads and the countries cuisine. When anything related to bakery needed in-depth knowledge and explanation Robert was *"your only man"*. *His retirement from the bakery programme will have a lasting profound effect on all his colleagues. His good nature, generous wit will be greatly missed. A true gentle, gentleman.*



# Colleagues, Friends and Supporters

## Esteemed School Colleague 'Robert Humphries' Retires

Just a couple of Robert Humphries excellent recipes kindly submitted towards our school's award winning book 'All in the Food' published in 2016.

ROBERT HUMPHRIES

### Plaited Breads

'A decorative bread which can be eaten throughout the day and served with any topping you wish.' Robert Humphries

Yields 4 x 500g plaits (can be halved or quartered)

**For Batter Sponge:**  
500g baker's flour  
500mls water  
33g sugar  
33g yeast, dried yeast (but not fast-acting yeast) may be used at half the quantity of fresh yeast

**Dough Ingredients:**  
1066g batter sponge  
750g baker's flour  
60g milk powder  
24g salt  
85g butter  
30mls water  
150g eggs




**TO MAKE THE BATTER SPONGE:**  
1. Disperse the yeast and sugar in the water, add the flour.  
2. Mix together to form a batter and cover.  
3. Set aside for 30 minutes.

**TO MAKE THE DOUGH:**  
1. Mix all dough ingredients to a well-developed dough.  
2. Dough temperature: 26°C.  
3. Fermentation time: 10 minutes.  
4. Scaling weight: 500g each plait.  
5. Divide: 10 x 100g and 12 x 85g and first mould round.  
6. Intermediate proof: 5 minutes. Keep covered.

**TO SHAPE:**  
1. For the final mould shape, each strand to be 30 cm-long with tapered ends.

2. Lay the strands out in a fan with the tops touching, join and follow the plaiting sequence.

3. 5 string: 2 over 3, 5 over 2, 1 over 3, and repeat.



For a step-by-step demonstration scan the QR code on p151.

**TO FINISH:**  
1. Egg-wash and place on silicone-papered tray.  
2. Final proof time: 35 minutes at 28°C.  
3. Re-egg wash and add seeds, if desired.  
4. Baking temperature: 210°C.  
5. Baking time: 25-30 minutes.

16 ALL IN THE FOOD

PLAITED BREADS 157



154 ALL IN THE FOOD

ROBERT HUMPHRIES

### Party Bread

'A lovely table decoration that can be eaten with soup, paté or any meal.' Robert Humphries

Makes 1 loaf (recipe can be halved to fit a 20cm tin, making 8 x 50g rounds, having one surrounded by 7)

**Ingredients:**  
500g strong flour  
10g salt  
60g soft butter  
15g caster sugar  
120g water  
100g milk  
50g egg  
20g yeast, dried yeast (but not fast-acting yeast) may be used at half the quantity of fresh yeast

1. Bring the water and milk to the correct temperature.
2. Disperse the yeast and the caster sugar in the water and milk mixture.
3. Add the flour, salt, butter and the egg to the liquid and mix to a well-developed dough.
4. Dough temperature: 26°C.
5. Fermentation time: 60 minutes. Knock back after 45 minutes.
6. Scaling weight: 19 pieces at 45g.
7. Form into a ball shape.
8. Intermediate proof: 10 minutes. Keep covered.
9. Final mould round, egg wash and dip in alternate seeds, poppy, linseed, sunflower, sesame, to top as desired.
10. Place in a papered or greased 25cm loose-bottomed tin. Start with one in the centre, surrounded by six in the middle ring and an outer ring of twelve.
11. Proof time: 45 minutes.
12. Baking temperature: 210°C.
13. Baking time: 30 min.

154 ALL IN THE FOOD

PARTY BREAD 155

## School thanks 'Richard Barrett' upon his retirement

Our TU Dublin colleague 'Richard Barrett (Academic Liaison Librarian', City Campus, TU Dublin) retired recently, Richard's role will be taken over by our colleague Catherine Curtin. The Cathal Brugha Street library has been recently switched to its new home in 'Park House', currently they are operating a 'Click and collect' service for students and staff. Richard kindly informed us all that our colleague Catherine will take care of all matters which were previously dealt with by himself such as arranging classes for students and ordering new books. Richard asked me to highlight here a special word of thanks to all staff and students stating that 'it has been a great pleasure to work with you all'. Our school thanks Richard Barrett for all his hard work and assistance given to all our staff and students over many years of service to TU Dublin.



The School of Culinary Arts and Food Technology, TU Dublin will bid *fairwell* to Cathal Brugha Street in April 2021. From this month onwards our school begins the major movement of all our school's educational services and operations to our new facilities in the **Central Quad Building on the Grangegorman Campus, Dublin 7**. This is a hugely exciting time for our school, colleagues, students, supporters and our academic partners but it is also a time to reflect on the role and impact which our school has made within the Cathal Brugha Street building over the last 80 years.

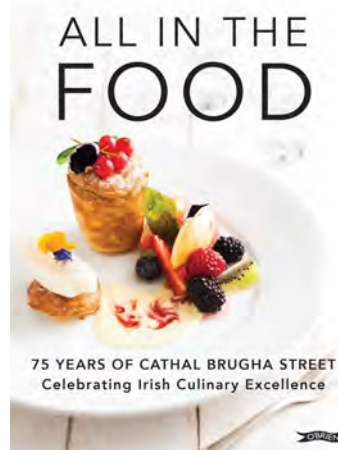
### Nurturing Excellence

(Dr Máirtín Mac Con Iomaire)

Excerpt from 'All in the Food,' O'Brien Press, 2016

On **June 16th, 1941**, *Saint Mary's College of Domestic Science* was established, under the auspices of the City of Dublin Vocational Education Committee (CDVEC). The name and focus of the college evolved in the early 1950s to the *Dublin College of Catering* to address the training needs of the burgeoning Irish tourism industry. The courses offered in 1941 were household management, institutional management, hotel cookery (girls), apprentice chefs (boys), tearoom cookery, nutrition and dietetics, and a diploma course for the training of teachers. The first principal of the new college was **Kathleen O'Sullivan** (1941-1950). In 1941, with the opening of Cathal Brugha Street, chefs and waiters courses transferred from Parnell Square where they had begun in 1927. **Bill Ryan and Liam Kavanagh** were among the first students to attend .

In Cathal Brugha Street, young apprentices were trained by a Swiss chef, **Johnny Annler** and a French chef, **Beaucaire Murphy**. In this post-war period a fledgling tourist industry was emerging in need of professionally trained hospitality staff. By 1954 a three-year hotel management certificate course was in place. Chefs Annler and Murphy were succeeded by Irish chefs **PJ Dunne, of Jammet's**, and **Michael Ganly** (c1958). In the early 1960s **Jimmy Kilbride**, who had trained under Karl Uhlemann in the Gresham Hotel and then became chef at Dublin Airport joined the teaching staff bringing a new dynamism with him.



**Diplomas:** In the early 1960s the certificate course was converted with the first graduates emerging in 1965. By **1968** there was a range of full-time courses in areas such as hotel reception, accommodation management, and apprentice waiters. Part-time courses were available for working chefs and waiters. **Kevin O'Rourke** was teaching restaurant service in Cathal Brugha Street at this time. In **1968**, **Darina Allen** graduated from Cathal Brugha Street, and found that most restaurants at that time wouldn't have women in their kitchens.



## Nurturing Excellence

**Moves towards degree status:** In **1971** the work of the college was divided into three departments, by **1982** this evolved into schools of their own: Hotel and Catering Administration; Hotel and Catering Operations; Home and Social Sciences. In **1973** a four-year Higher Diploma in Hotel and Catering Management course commenced, and was granted degree status by Dublin University in **1977**. In **1977** City & Guilds advanced master chef courses in both kitchen and larder, and in pastry were being taught by **Jimmy Kilbride and John Linnane**. One graduate of Kilbride's students **Kevin Thornton** became the first Irish chef to be awarded two Michelin Stars in **2001**. Kilbride's shoes were filled by **Jim Bowe** who inspired the next generation of Irish chefs, including many of the current culinary lecturers in DIT and TU Dublin.

**From CERT to Degrees:** In the **1980s** the full-time student body increased from 500 to over 1,000. Part-time programmes, particularly in professional cookery, increased, along with full-time courses that were funded by CERT. In **1977**, courses were streamlined, new services were funded by the EEC, and in **1982** the new National Craft Curriculum Certification Board (NCCCB) enabled catering education in Ireland to set its own standards and award its own certificates.

In **1999**, this new primary degree in Culinary Arts became the **first degree programme in the world to have cooking as a core module through all four years**. The first cohort graduated in **2003**. Quite a number of the graduates from this programme have been huge successful **Kenneth Culhane**, for example, won the Roux Scholarship in **2010**, Rose Green won the UK young chef of the year in **2009**, and many of the winners of the annual Eurotoques Young Irish Chef competition over recent years have come from this programme (**Abigail Colleran, Peter Everett, Ciarán Elliot, Mark Moriarty, Ruth Lappin**) or the Professional Cookery Certificate programme (**Christine Cullen, Peter Byrne, Ian Usher**).



**School Expands:** In **2002**, all food related programmes (bar, beverage and meat management, baking and pastry arts management) in DIT were brought together under the School of Culinary Arts during **Aodán Ó Cearbhaill's** term as Head of School. Included here was the **National Bakery School (founded in 1937)** remained based in Kevin Street until **2010** when two new bakery kitchens were built in Cathal Brugha Street. The department of Bar and Meat Management had been under the School of Commerce and Retail Distribution in the College of Art and Design, Mountjoy Square. New courses were also developed in **2007** including MSc Culinary Innovation and Food Product Development (2006); BSc (Hons) Bar Studies (Management & Entrepreneurship); BSc (Hons) Culinary Entrepreneurship; BSc (Ord) Baking & Pastry Arts Management.

**Today 2021** the future continues to look bright for our school as the leading provider of education, training and research for the culinary, food and drink related industries in Ireland. As our school moves to the Central Quad, Grangegorman we will all miss '**Cathal Brugha Street**' and we will forever cherish the memories of this special building.

## ***'Handbook of Molecular Gastronomy: Scientific Foundation' published***

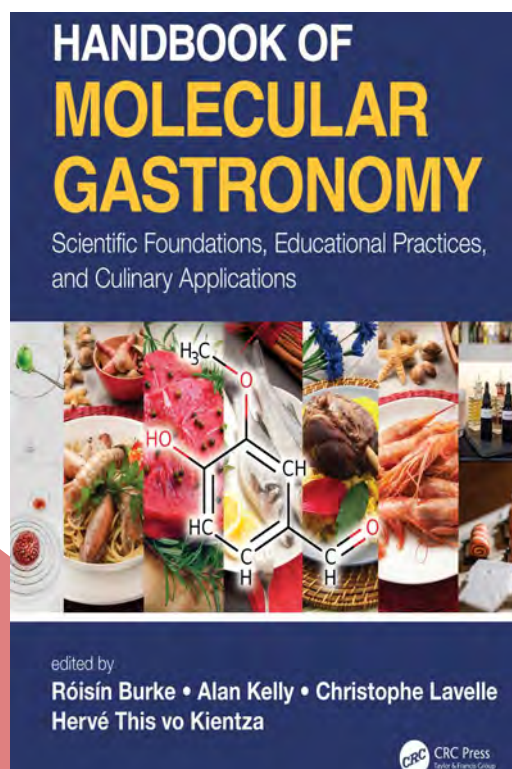
Our school congratulates **Dr Roisin Burke (Senior Lecturer, SCAFT, TU Dublin)** who recently edited a new gastronomic publication which is due for release in May 2021, congratulations also to school colleagues **Róisín Burke, Pauline Danaher, James Griffin, and alumni Sophie Dalton (current Ph.D. student) and Mark Traynor** who wrote some of the chapters for this publication detailed below. [Handbook of Molecular Gastronomy: Scientific Foundations, Educational \(routledge.com\)](https://www.routledge.com/Handbook-of-Molecular-Gastronomy-Scientific-Foundations-Educational-Practices-and-Culinary-Applications/book/9781138000000) presents a unique overview of molecular gastronomy, the scientific discipline dedicated to the study of phenomena that occur during the preparation and consumption of dishes. It deals with the chemistry, biology, and physics of food preparation, along with the physiology of food consumption. As such, it represents the first attempt for a comprehensive reference in molecular gastronomy, along with a practical guide, through selected examples, to molecular cuisine and the more recent applications named note by note cuisine.

### **Features:**

- Gives A-Z coverage to the underlying science (physics, chemistry, and biology) and technology, as well as all the key cooking issues (ingredients, tools, methods).
- Encompasses the science and practice of molecular gastronomy in the most accessible and up to date reference available.
- Contains a final section with unique recipes by famous chefs.

The book is organized in three parts: the first and main part is about the scientific discipline of molecular and physical gastronomy; it is organized as an encyclopaedia, with entries in alphabetical order, gathering the contributions of more than 100 authors, all leading scientists in food sciences, providing a broad overview of the most recent research in molecular gastronomy. The second part addresses educational applications of molecular gastronomy, from primary schools to universities; and the third part provides some innovative recipes by chefs from various parts of the world.

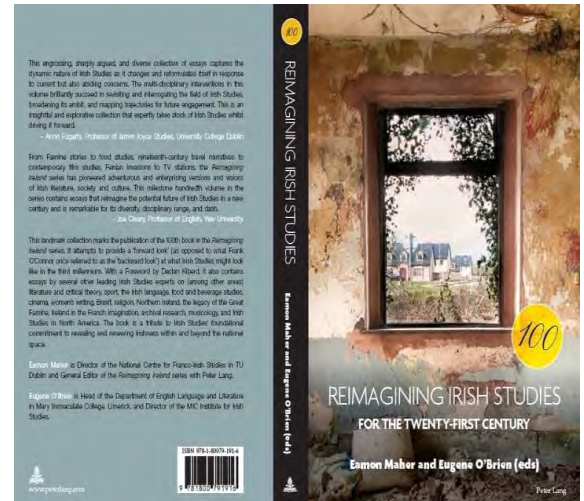
The authors have made a particular pedagogical effort in proposing several educational levels, from elementary introduction to deep scientific formalism, in order to satisfy the broadest audience available (scientist and non-scientist). Such a new resource should be very useful to food scientists and chefs, as well as food and culinary science students and all lay people interested in gastronomy.





## School Welcomes Launch of the 'Reimagining Ireland' Series

The School of Culinary Arts and Food Technology, TU Dublin welcomes the much awaited launch of the **100th volume in the 'Reimagining Ireland' series co-edited by Eamon Maher (TU Dublin, Tallaght Campus) and Eugene O'Brien**. The book will contain chapters by several of the **AFIS (Association of Franco-Irish Studies) community**, school colleagues *Dr Brian Murphy and Dr Máirtín Mac Con Iomaire* (both Senior Lecturers of our school) amongst other colleagues are also active contributors of the AFIS community. Highlighted below is the front cover of this special publication. Our school wishes both Eamon and Eugene the very best of success with the book.



## European Journal of Food, Drink and Society is Launched

The European Journal of Food, Drink and Society is a critical and interdisciplinary space to discuss and debate contemporary and historical issues of food and drink in everyday life. **Co-Editor Máirtín Mac Con Iomaire (Senior Lecturer, School of Culinary Arts & Food Technology, TU Dublin)** informs us that the journal aims to stimulate debate and progress research on the study of food and drink at global and local levels. It is also interested in the societal implications of, and responses to, the changing landscape of food and drink consumption and production.

The Journal publishes peer-reviewed theoretical and empirical work, policy and practice contributions from the social sciences and humanities. **Current and past school colleagues are already submitting their works towards the journal including; Dr Brian Murphy, Dr Elaine Murphy, Anke Klitzing, Dr Joseph Hergarty covering topics such as** sociology, history, cultural studies, geography, anthropology, tourism studies, and culinary arts and innovative practice in food studies education, research notes and solicited book reviews.

The journal available here <https://arrow.tudublin.ie/ejfds/> is free for authors and the editorial staff comply with the code of conduct of **COPE: the Committee on Publication Ethics**.



Luca Giordano, Still Life with Fruit (ca. 1772)

2021, Vol. 1, No. 1

<https://arrow.tudublin.ie/ejfds/>

## 'Chefs' competencies': a stakeholder's perspective

Our school congratulates our academic colleagues **Evangelia Marinakou, and Charalampos Giousmpasoglou at UWL London** for their research published recently in the *Journal of Hospitality and Tourism Insights* which explored '**Chef's competencies**' .

**Paper Abstract:** Purpose: In view to the skills gap challenge in the chefs' occupation, the purpose of this study was to identify the required chefs' skills and competencies for successful careers in culinary arts management in the UK context. Design/methodology/approach: A quantitative approach was employed with a survey questionnaire on competencies. Data was collected from different stakeholders with 407 valid responses presenting views on necessary competencies and skills to pursue a career in culinary arts. Findings: This study suggests that professionals in commercial kitchens should demonstrate strong managerial and leadership skills, as well as operational and administrative. Professionalism and democratic management should be exhibited by chefs, who should further develop their emotional intelligence (EI) competency. Practical implications: Organizations and academic institutions should provide such training to develop managerial and leadership skills that chefs need. Organizations should recruit based on these competencies model. Attention to diversity, equality and different cultures are important. Academic institutions should redesign their curriculum to address the industry's need on chefs' skills and competencies. *This study proposes a model with four sets of competencies, namely management, technical, strategic and operational.* **Full article** is available here <https://doi.org/10.1108/JHTI-06-2020-0101>

## School continue to supports RTE's *Brainstorm*

**Jim Carroll, Editor of RTÉ Brainstorm**, recently held an overview session on Zoom for school colleagues towards encouraging them to submit to their repository. Jim spoke about the commissioning, pitching and editing process; and outlined what he is looking for in terms of story ideas, hooks, language and formats. **School of Culinary Arts and Food Technology colleagues** have submitted articles for Brainstorm, on a range of different topics (covered in our previous school newsletters). **Established in 2017, RTÉ Brainstorm is where the academic and research community can contribute** to public debate, reflect on what's happening in the world and communicate fresh thinking on a broad range of issues. The platform is widely read, to date, TU Dublin academics and researchers have published almost 200 articles on the platform.





## School Congratulates Tara McConnell PhD

**Tara McConnell (photo below)** successfully defended her PhD in December 2020 and graduated in February 2021. Tara's thesis title was '**THE SOCIAL MEANING OF CLARET IN THE LIVES OF GEORGIAN IRELAND'S ELITE, 1714-1837**'. Her supervisor was Dr Máirtín Mac Con Iomaire (Senior Lecturer, TU Dublin) and the Examiners were Professor Grace Neville of UCC and Dr Eamon Maher of TU Dublin Tallaght Campus. Tara is currently preparing the research for a monograph and has recently published a piece for RTE Brainstorm.

**Abstract from Tara's Doctorate Research:** This thesis argued that a specific alcoholic beverage—*claret*, the red wine of Bordeaux—had unparalleled social meaning in the lives of Georgian Ireland's elite. Ireland's historical wine trade with Bordeaux has attracted much scholarly attention, as has the topic of alcohol consumption in general by the island's inhabitants in the long eighteenth century. The research draws on a wide range of period sources to establish the social meanings and gastronomic pre-eminence of claret in elite society and it discusses numerous factors that led to claret achieving iconic status amongst Georgian Ireland's wine bibbers. There is no evidence of viticulture in Ireland's history. Yet, historically, wine has played a significant role in Irish society in ritual, reinforcing social hierarchies and identity, hospitality, commensality, commerce, material culture, and gastronomy. *The research explores the history of wine in Ireland from earliest times up to the end of the Georgian era.* The social world of Ireland's elite in the eighteenth century is discussed as are the concomitant complexities surrounding both Ireland's contested political identity in the period and the tangled issues and terminology relative to the identity of the island's elite.

In the eighteenth-century, port became the totemic drink of Britain's wine drinkers, and Madeira was the wine favoured by Anglo-America's elite. A wide range of wines was available in Georgian Ireland, but myriad evidence points to the kingdom's wine drinkers' predilection for claret. In the popular imagination, at home and abroad, claret was so closely linked to wine consumption on the island that when Jonathan Swift referred to 'Irish wine' in his letters, his correspondents immediately recognised that Swift was referring to the red wine of Bordeaux. *The research also explored the manifold social meanings of claret in eighteenth- and early nineteenth century Ireland* and it highlights the fact that claret was an integral element of refined sociability and elite habitus. To indicate their taste and status, the members of Georgian Ireland's elite chose claret above all other wines to construct, signify, and perform social identities and hierarchies.



## Colleague Paper Published in the 'Journal of Foodservice Business Research'

Our school wishes to congratulate our school colleague **Dr Máirtín Mac Con Iomaire (Senior Lecturer, TU Dublin)** and **Mohamed Fawzi Afifi (University of Sadat City, Egypt), JJ Healy (Cork Institute of Technology)** for their paper entitled '*Chefs' perspectives of failures in foodservice kitchens, part 1: A phenomenological exploration of the concepts, types, and causes of food production failure*'. *Abstract and overall conclusion of the paper is highlighted below, access to the complete paper is available here at;*

<https://doi.org/10.1080/15378020.2020.1842955>

### Abstract

The purpose of this paper is to explore the concept, types, and causes of food production failure (FPF) in restaurant kitchens from the perspective of chefs. Employing a phenomenological epistemology, a qualitative methodology was adopted to explore FPF.

THE STUDY REVEALED THE FOLLOWING CATEGORIES



*A conceptual model was developed from these categories underpinned by management control systems, continuous training, clear communication, and the organizational culture and climate of kitchens.*

Chefs found that FPF was inevitable based on human error, and can be precipitated by certain factors but reduced by other interventions. Research findings may assist in reducing its frequency, thereby increasing customer satisfaction and retention while reducing financial and environmental costs of FPF.

### Conclusion

Chefs need to become more transformational leaders (Kara et al., 2013; Lee et al., 2013), challenging negative 'habitus' within kitchens, changing organizational culture, and in turn significantly impacting employees' attitudes to follow safe food handling practices, quality food purchasing, handling, and storage, consistent quality in food preparation, production, and presentation, and thereby significantly reducing the phenomenon of FPF.



The managerial implications for this research are to inform management (Kitchen managers – executive, head, and sous chefs – and General managers – hotel, restaurant, purchasing, and operations managers) of the types and causes of FPF, particularly those tangible elements which are within management control (Gustafsson et al., 2006; Raaipoot, 2002).

This study may help them reflect on the way they plan, design operations, recruit, supervise, train, people they allocate and how they spend budget, time, and effort. It also alerts senior management of the need to have the kitchen management (head chef or executive chef) included in organizational planning and to consult with them and value their practical knowledge (praxis) as opposed to enforcing ideas from above with no understanding of how they may practically affect operations in the kitchen.



## School Welcomes New Research into 'terroir' in whiskey

Terroir is the French notion that environmental conditions such as **soil, weather and habitats can affect flavour**. A peer-reviewed academic study, published in scientific journal *Foods*, which was driven by Irish whiskey producer Waterford Distillery, shows terroir can be found in barley and the single malt whisky made from the grain.

This is the first paper from **The Whiskey Terroir Project**. Research was conducted by an international team of academics from the **US, Scotland, Greece, Belgium and Ireland**, including: professor Kieran Kilcawley and Maria Kyraleou, of Teagasc Food Research Centre, part of the Irish Department of Agriculture, Food and the Marine; Enterprise Ireland; Minch Malt; and featured cooperation from Scotland's leading whisky laboratory. **Dr Dustin Herb, lead researcher and post-doctoral research at Oregon State University**, said: *"This interdisciplinary study investigated the basis of terroir by examining the genetic, physiological and metabolic mechanisms of barley contributing to whisky flavour. "Using standardised malting and distillation protocols, we preserved distinct flavours associated with the testing environments and observed year-to-year variations, indicating that terroir is a significant contributor to whisky flavour."*

The study analysed two barley varieties, olympus and laureate, grown on two farms with different environments in 2017 and 2018 – Athy, County Kildare, and Bunclody, County Wexford, Ireland. Each barley sample was micro-malted and micro-distilled in laboratory conditions to create 32 different whisky distillate samples. The research showed more than 42 different flavour compounds, half of which were 'directly influenced' by the barley's terroir.

**TOASTING TERROIR:**  
**HOW SOIL, WEATHER AND TOPOGRAPHY CAN IMPACT WHISKY FLAVOURS**

**WATERFORD**  
IRISH SINGLE MALT WHISKY

The French word *terroir* refers to the three-dimensional interaction between microclimate, soil, topography etc. on the growth of a plant and the flavour compounds of its fruit, whether grape or grain.

**ATHY FARM, COUNTY KILDARE**

**LOCATION AND WEATHER**  
Sheltered inland with consistent, higher temperatures and lower rainfall.

**SOIL TYPE**  
Limestone based and predominantly higher pH levels with increased amounts of Calcium (Ca), Magnesium (Mg) and Molybdenum (Mo).

**SENSORY ATTRIBUTES**  
Toasted almond notes, and a malty, biscuity, oily Irish.

**BUNCLODY FARM, COUNTY WEXFORD**

**LOCATION AND WEATHER**  
Closer to the coast, more exposed and typically subject to more volatile weather and rainfall.

**SOIL TYPE**  
Based on shale or slate bedrocks with lower pH levels with increased amounts of Iron (Fe), Copper (Cu) and Manganese (Mn).

**SENSORY ATTRIBUTES**  
Lighter and floral, with a flavour of fresh fruitiness.

## Musgrave Invests in Energy Efficiency of Marketplace, Retail Stores

SuperValu, Centra and Musgrave MarketPlace stores have teamed up with the *Sustainable Energy Authority of Ireland (SEAI)* for the ninth consecutive year to spearhead environmental change in the Irish retail sector and beyond through their Building Sustainable Communities initiative. Once again in partnership with the SEAI, a number of community upgrade projects were completed, with 10 stores across Ireland participating in the initiative. The community grant scheme administered by SEAI supported the project with a total investment value of **€265,000**. The initiative calls on stores to **identify and upgrade areas of their own operations which can be made more energy efficient**. The objective of the initiative is to reduce energy costs, fossil fuel usage and greenhouse gas emissions year on year. Over €1.2m has been invested by the stores that participated in 2020 whereby several energy-saving measures and solutions were implemented. This year, the community buildings associated with stores who participated in the scheme received up to €129,000 between them as a result of energy saving measures implemented by their respective SuperValu, Centra and Musgrave MarketPlace stores. Declan Meally, Head of Transport and Communities with SEAI, said: *“This year it was great to see another ten stores across Ireland, with each stepping up to the plate to make sustainability improvements in store and provide some additional benefits for their wider communities.”*



## 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; foodnerds #tudublinfood #foodstudies #culinaryarts #Dublin





## Professional Cookery Students Collaborate with 'Silver Hill Duck'

Silver Hill Duck are a Founding Partner with TU Dublin for the **Transforming Tomorrow Capital Campaign for Grangegorman**. This partnership has led to educational tours, tutorials, cooking demonstrations and culinary competitions. **Diarmaid Murphy (Lecturer in Culinary Arts)** recently invited **Greg Devlin (Sales and Marketing Manager of Silver Hill Duck)** to join students on the **CPD Diploma in Professional Cookery Stage 3**, for an online tutorial. Greg kindly provided a fantastic insight into Silver Hill Duck. The content Greg employed complimented the module content of Meat Processing which the students are currently engaged with.

The cohort of students were fascinated in the genetic innovative practices in place at Silver Hill Duck, and how every part of the duck is utilised, down to the feathers filling pillows for renowned national and international five-star hotels. Students really gained valuable information that enhanced their learning and deepened understanding of meat processing.

A warm thank you to Greg and the team at Silver Hill Duck for their contribution to culinary education, here at the School of Culinary Arts and Food Technology, TU Dublin.

Some of the upcoming Silver Hill Duck Spotlight Events planned with our school and TU Dublin will include;

- Silver Hill Duck Competition with a focus on new product development.
- Silver Hill Duck Tutorials.
- Silver Hill Duck Guest Lecture.
- Silver Hill Duck Truck at TU Dublin Grangegorman Campus.

Exciting times ahead for our school, our students and of course our supporter 'Silver Hill Duck'.



## School Lecturer Assists Project to increase Sustainability Literacy for Students

**Project Name:** *Building a University wide Community of Practice (COP) around the promotion of Sustainability Skills:* This project aims to build awareness and increase sustainability literacy among TU Dublin students using an online quiz called **the Sulitest**. The objective is to administer the Sulitest to a minimum of 3,000 students across TU Dublin by December 2021. The Sulitest and follow on reflection/assessment work has been successfully executed by a group of lecturers in the School of Business last year, and this project is an extension of this work. **Sheona Foley has also implemented this in the School of Culinary Arts and Food Technology** (Semester 2 of 2019/2020 and Semester 1 of 2020/21 to a small group of students on the MSc Culinary Innovation & Food Product Development). If anyone, is interested in being part of this project or would like their students/their module to be part of the project either this Semester or Semester 1 of 2021/22, please contact [sheona.foley@tudublin.ie](mailto:sheona.foley@tudublin.ie).



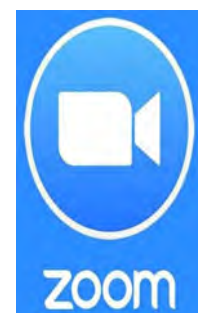
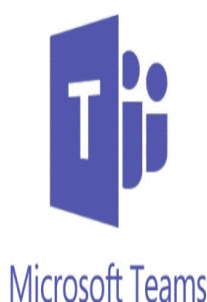
## School Staff Develop Academic Student Supports for Teaching and Learning

**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.





## School Lecturer Collaborates with Red Carnation Hotel Group.

School colleague **Warren MacElhone (Lecturer Restaurant Management Studies)** recently collaborated with the **Red Carnation Group** towards providing a series of webinars for Hospitality and catering colleges (see images below). Warren informs us the group used their topic “**Delivering true 5 star service**” towards the Food & Beverage Studies Module for 1st Culinary Entrepreneurship and Professional Cookery students. This session was delivered by Niall Rochford (General Manager, Ashford Castle and Estate) accompanied by Kelly-Ann McKay (Culture Manager at the estate). Niall is a former student of TU Dublin, CBS. Warren also informs us that he intends to use “the art of food and wine” later in the semester for his student groups. The group have already purchased a property in Dublin they also actively promoting food studies and culinary arts to schools and promoting third level courses for the wider food services industry.

**THE RED CARNATION HOTEL COLLECTION**

### 10 Things that require Zero Talent

1. Being Prepared	6. Effort
2. Being Coachable	7. Body Language
3. Doing Extra	8. Energy
4. Being on Time	9. Attitude
5. Work Ethic	10. Passion

### The Red Carnation Hotel Top 12 Service Standards

1. No request is too large, no detail too small
2. I build emotionally engaging relationships with guests and colleagues
3. First impressions are lasting impressions
4. I anticipate guests' needs before, during and after their stay
5. I continuously learn and grow to enhance the service I give
6. I spot it, I own it, I fix it, I follow it
7. I offer consistently exceptional service to our guests and colleagues
8. I think before I speak, I look before I leap
9. I protect the privacy, security and confidential information of our guests and my colleagues
10. To suggest is to sell, and to sell is to serve
11. There is no 'I' in team
12. I can always act as a Red Carnation ambassador

## School Supports 'Meet your Future Employer Event' for Students'

TU Dublin Career Development Centre

### Meet your Future Employer Graduate Opportunities & Internships

WEDNESDAY 3RD MARCH 2021 11AM - 4PM  
JOIN ON MS TEAMS

TU Dublin Career Development Centre

### Meet your Future Employer Event Presentations from Employers & Professional Organisations

Gradireland	11:00 am
CIMA	11:20 am
Collins McNicholas	11:40 am
Teaching Council	12:00 pm
Fidelity Investments	12:20 pm
ACCA	12:40 pm

WEDNESDAY 3RD MARCH 2021 11AM - 4PM JOIN ON MS TEAMS

TU Dublin Career Development Centre

### Meet your Future Employer Event Presentations from Employers & Professional Organisations

WEDNESDAY 3RD MARCH 2021 11AM - 4PM JOIN ON MS TEAMS



## School Supports Industry 'Reset and Recover' Initiative.

The School of Culinary Arts and Food Technology are delighted to support the on-line launch of the 'Hospitality and Tourism Expo 2021—Reset and Recover' set for April 13th. This event will include a full day's schedule of keynote speakers on current industry issues and trends, skill workshops, and direct networking with key industry suppliers. The event hosted by the **RAI** will be supported by our students and colleagues who will be catered for with a dedicated stream incorporated for them which focused on the education and upskilling of the hospitality and tourism sectors to which our school is the largest provider of culinary and food technology programmes which directly support these industries. **Admission is free, just register now: <http://ow.ly/cK650Dm5z7>**



## Dr Elaine Mahon receives Impact Incubator Award

**Dr Elaine Mahon (Lecturer Baking and Pastry Arts School of Culinary Arts and Food Technology-photo below)** recently received a *Technological University Dublin Impact Incubator award* for her culinary and bakery master video series project. Dr Mahon is currently working with our school committee (**Dermot Seberry, George Smith, Dr Mark Farrell and colleagues**) towards developing the video resources for students, we wish them well and welcome these vital student supports particularly given the recent impact of Covid 19 on our school's practical skills lessons.



**Note: Some photos taken prior to Covid 19 Restrictions**



## 'PostGraduate Diploma in Global Food & Drink Leadership' launched

The School of Culinary Arts and Food Technology is delighted to announce the launch of this exciting new programme for those who wish to enhance their leadership skills in one of Ireland's most dynamic and vibrant sectors. **The Postgraduate Diploma in Global Food and Drink Leadership (starting September 2021)** has been designed to foster participants' understanding of the food and drink sector and provides a leadership perspective on key issues facing the industry. **This NFQ level 9 Blended Learning Programme will be delivered part-time over 18 months (3 semesters) and encompasses important thematic areas such as leadership, policy, sustainability, food media and new product development.** To facilitate both industry demands and the candidate's work-life balance, the course will be taught using a unique blended learning format.

This approach will provide students with the **perfect mix of on-campus and off-campus learning.** Students will attend the campus for two consecutive days four times per semester. Outside of these on-campus periods, there will be weekly online engagement and classes throughout the course using the University's virtual learning platform, Brightspace. There are three single-semester modules on the course: Food Discourse in the Media, Gastronomic Engagement and Global Food Policy and Culture. In addition, there are two modules that are delivered across two semesters, Integrated Food and Drink Innovation and Integrated Food and Drink Leadership. On successful completion of the Postgraduate Diploma in Global Food and Drink Leadership, graduates may choose to progress to master's level by completing an optional dissertation semester. **School management are delighted to welcome this new programme and look forward to a successful first intake in September.**

### Further information;

School Office: Scaft@tudublin.ie

Dr. Brian Murphy (Senior Lecturer, Scaft, TU Dublin): Brian.J.Murphy@TUDublin.ie

Jackie Rigney (Business Development Manager, Scaft, TU Dublin): Jackie.rigney@tudublin.ie

## Callebaut Digital College Roadshow— Student Sessions

School colleague **Paul Kelly (Lecturer Pastry Arts, TU Dublin)** informs us that the recent '*Callebaut Digital College Roadshow—Student Sessions*' were a great success enjoyed by a lot of our school students. Callebaut were most thankful of our school's support to these recent events.



**CHOCOLATE ACADEMY UNITED KINGDOM & IRELAND**

**DIGITAL COLLEGE ROADSHOW WEEK**  
22 - 26 February 2021.

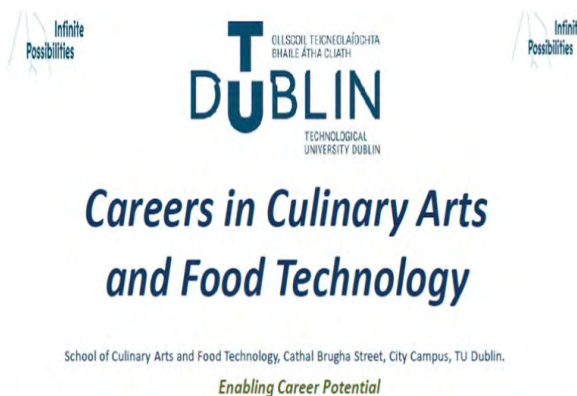
We are excited to be able to bring our annual College Roadshow to you digitally this year!  
Join us for a week of educational sessions and inspirational demonstrations.

	<b>Monday 22<sup>nd</sup> February from 2pm – 4pm</b> <b>Level 2 Students Techniques</b> Sign up here: <a href="https://bit.ly/2Y1ASxo" style="color: white;">https://bit.ly/2Y1ASxo</a>
	<b>Tuesday 23<sup>rd</sup> February from 2pm – 4pm</b> <b>Level 3 Students Techniques</b> Sign up here: <a href="https://bit.ly/3cH3q3" style="color: white;">https://bit.ly/3cH3q3</a>
	<b>Thursday 25<sup>th</sup> February from 10am – 12pm</b> <b>Showpiece Techniques</b> Sign up here: <a href="https://bit.ly/3bZH6pF" style="color: white;">https://bit.ly/3bZH6pF</a>
	<b>Friday 26<sup>th</sup> February from 10am – 12pm</b> <b>Trends in Patisserie</b> Sign up here: <a href="https://bit.ly/3ixDRad" style="color: white;">https://bit.ly/3ixDRad</a>



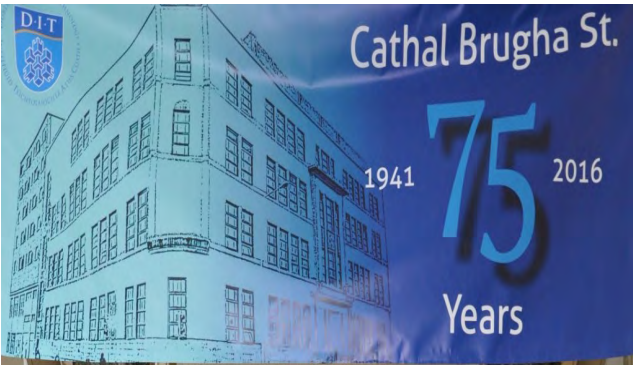
## School Recruitment and Career Activities

Our School continue 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 in Dublin, Cavan, Meath, Limerick and Wexford have received our virtual presentation and Q&A sessions 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. Mike O’Connor and Jackie Rigney have also been busy co-ordinating the re-editing process of our school programmes videos to incorporate recent changes (TU Dublin etc.), these re-newed videos will be available soon so please use and circulate them strategically to student groups. 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/pendayevents/htecs/> <https://www.youtube.com/watch?v=0MMWfpd9yiY> <https://www.youtube.com/watch?>





# Remembering Times Past



The Three Graces by Gabriel Hayes (1943).

25th Anniversary College of Catering, CBS (1966).

CBS Building 2016.

## 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 SR and KEVIN THORNTON.



O'Brien Press  
ALL IN THE FOOD  
75 YEARS OF  
CATHAL BRUGHA STREET

### ALL IN THE FOOD

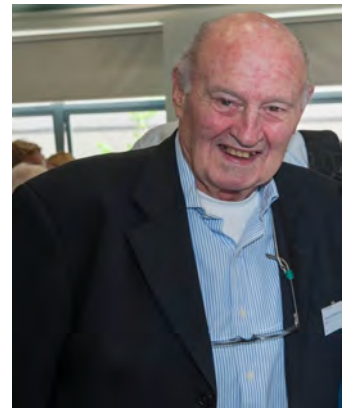


75 YEARS OF CATHAL BRUGHA STREET

Special hard back copies available from all major book stores and our school office €20 (limited availability)



# Remembering Times Past





## School Graduate Launches 'Omos' Digest Newsletter

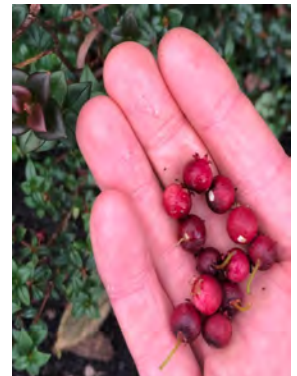
Our school congratulates 'Cuan Greene' (photo right side) who recently launched 'OMOS' digest. Cuan from Dublin is a **Graduate of the school's Culinary Arts (Hons) Degree programme**. Classically trained, he has worked in various kitchens around including Thornton's and One Pico. His progression has lead him to work with chefs such as Quique Dacosta, Rasmus Kofoed of Geranium and René Redzepi, chef and owner of Noma.



Cuan informs us that **Ómós** is our evolving story. A traveling caravan of ideas; collaborations of food and innovations; and investigations surrounding what we eat. The word comes from the Irish language, meaning homage, duty, and respect. Our team is a growing community that stretches around the world: **farmers, growers, producers, foragers, chefs, scientists, nature lovers, food enthusiasts, craftsmen and women, architects, designers, and diners**. Working with experts, we learn, share and develop new and sustainable ways of attaining and serving diverse produce. Harvesting and preserving the optimal tastes and textures of our ingredients is where we innovate, amplifying their natural qualities to create soulful dining experiences that stay with you.

Ó M Ó S

Ómós is an idea that Cúán Greene has been developing since he returned from a 4-year stint cooking in Copenhagen. Drawing on his experience at Noma, Cúán's ambition is to develop new ways of dining that include place, space, and community in equal measure. **Each week Omos Digest** finds unconventional recipes and cooking techniques, informative stories from our excursions, among many other fascinating oddities about our community. Start a dialogue, grow with us and become a part of a community of people who share common interests. **Past articles include** (1)Demystifying the Pickle- Borş not Borscht., plus, a recipe for lacto fermented vegetables. (2) Magical Berries - Sea buckthorn and fermented honey, who knew? <https://www.omos.co/>



## School Graduate Assists 'Chinese New Year' Celebrations

The Chinese New Year was celebrated recently with a series of Chinese classic food and beverage virtual demonstrations on line . This collaboration brought together the Dublin Liberties Distillery & China Sichuan. China Sichuan demonstrated their famous sweet but spicy Kung Po Chicken recipe and our **School's Bar Studies Graduate Gillian Boyle, Cocktail Expert (photo below)** demonstrated how to prepare the 'Eye of The Ox' cocktails perfect for celebrating the Chinese New Year but with a Dublin twist an featuring The Dublin Liberties Distillery Copper Alley Whiskey.



## TU Dublin 'Food Forum Blog'

The TU Dublin Food Forum blog <https://tudublinfoodforum.wordpress.com/> has entered into its second year. The blog showcases work of **postgraduate and undergraduate students of TU Dublin School of Culinary Arts and Food Technology**, including but not limited to creative writing, selected critical essays, reflections on the student experience and audio visual material (coming soon). A **core element of the blog publications are the creative food writing pieces by the students of the MA Gastronomy and Food Studies**, these writings originated through their coursework in the innovative module *Food Writing and Media*, which challenges the students to explore their own imaginative and narrative writing along with their critical skills of the literature of food. Submissions of creative, critical or reflective pieces by all students are always welcome. Any suggestions or questions should be addressed to Anke Klitzing [an-ke.klitzing@tudublin.ie](mailto:an-ke.klitzing@tudublin.ie).





## Culinary Arts (4th Years) Artisan Hamper Creations.

Our school congratulates our **4th year Culinary Arts students** on successful completion of their amazing artisan hampers recently towards their Major Larder 2 studies under the supervision of **Dermot Seber-ry** (Culinary Arts Lecturer, TU Dublin) . Students and lecturer photographed below (face coverings, face mask or face visor) followed HSE guidelines and engaged in casual contact for this quick photograph only.



## School Supports Green Week Event: ‘Sustainable & Healthy Diets’

During this period in March , School of Culinary Arts and Food Technology Baking and Pastry Arts Lecturer Sheona Foley organised Dr Christain Reynolds from City University, London to talk about “Sustainable & Healthy Diets” as part of the DT416, Year 1 (Food Sustainability Module ) which she currently presents to students. This event was run as an integral component of the Green Week activities and was open to everyone in the University. TU Dublin published a full schedule of events to celebrate ‘Green Week; which ran from 8-12th March 2021 accessible at <https://www.tudublin.ie/explore/news/tu-dublin-green-week-8-12-march-2021.html> .

Further events via An Taisce can be seen here: <https://greencampus.exposure.co/greenweek2021>



## School Welcomes 'Covid Student Support Fund'

In response to COVID-19, Minister for Further and Higher Education, Research, Innovation and Science, **Simon Harris TD** announced his intention during the Budget to provide a *once-off deduction of €250 from student charges*. This deduction is applicable to all **EU full-time undergraduate and post-graduate students currently registered in TU Dublin**.

### What does this mean for our school students in summary:

- 1) **If you are in receipt of a SUSI Grant:** an amount of €250 will be paid to you by SUSI. Students in receipt of a SUSI grant do not need to contact SUSI, unless you need to update your bank account details and this information is all available on the SUSI FAQs. This was expected to be completed by Friday 18th December. More information is available on the *SUSI website*.
- 2) **If you are not in receipt of a SUSI Grant:** an amount of €250 will be credited to your student account. If you have fees outstanding, this €250 will be offset against those fees. If you do not have any fees outstanding, or have less than €250 in outstanding fees, a full or partial refund will be processed to you (see point 3 below). This process of adding credit to student accounts is expected to be completed by 11th January 2021.
- 3) **If you have paid your course fees in full and €250 has been credited to your Student Account:** a refund will be processed to your bank account via electronic bank transfer. This refund will be for the sum of €250 less any outstanding fees (if any). For example, if there is €140 outstanding on your student account, a refund of €110 will be processed to you. Our school contacted students late January via email with a secure link to capture their bank account details. Payment was subsequently due to our students February 2021.





# Health, Safety and Wellbeing

## Suspected case/s of Corona Virus - What to do (HSE advice)

The HSE offered the following advice for anyone with a suspected corona virus case:

- ◆ Other employees can **continue to work**
- ◆ Anyone that was in **close contact** with the suspected case - **restrict movement**
- ◆ Ensure social distancing in the workplace **2 metres** (6.5 feet) apart
- ◆ **Stagger breaks** to ensure 2 metre distance

### Follow HSE guidelines

#### DO

Wash your hands properly and often.

Cover your mouth and nose with a tissue or your sleeve when you cough and sneeze.

Put used tissues into a bin and wash your hands.

Clean and disinfect frequently touched objects and surfaces.

Avoid close contact with people - keep a distance of 2 metres between you and others.

Avoid crowded places, especially indoors.

Stay at home if you are sick to help stop the spread of whatever infection you may have.

#### DON'T

Do not touch your eyes, nose or mouth if your hands are not clean. Do not share objects that touch your mouth – for example, bottles, cups. Do not shake hands.

See HSE You Tube video: <https://www.youtube.com/watch?v=ztj7JhMt3Wc>

If a case is confirmed **contact tracing will be carried out by the HSE.**

**Coronavirus COVID-19**

Coronavirus COVID-19 Public Health Advice

**If you have fever and/or cough you should stay at home regardless of your travel or contact history.**

If you have returned from an area that is subject to travel restrictions due to COVID-19 you should restrict your movement for 14 days. Check the list of affected areas on [www.dfa.ie](http://www.dfa.ie)

**All people are advised to:**

- > **Reduce** social interactions
- > **Keep a distance** of 2m between you and other people
- > **Do not** shake hands or make close contact where possible

If you have symptoms visit [hse.ie](http://hse.ie) OR phone HSE Live **1850 24 1850**

**How to Prevent**

- Stop** shaking hands or hugging when saying hello or greeting other people
- Distance** yourself at least 2 metres (6 feet) away from other people, especially those who might be unwell
- Wash** your hands well and often to avoid contamination
- Cover** your mouth and nose with a tissue or sleeve when coughing or sneezing and discard used tissue
- Avoid** touching eyes, nose, or mouth with unwashed hands
- Clean** and disinfect frequently touched objects and surfaces

**Symptoms**

- > Fever (High Temperature)
- > A Cough
- > Shortness of Breath
- > Breathing Difficulties

**For Daily Updates Visit**  
[www.gov.ie/health-covid-19](http://www.gov.ie/health-covid-19)  
[www.hse.ie](http://www.hse.ie)

Ireland is operating a delay strategy in line with WHO and ECDC advice

**COVID-19** HAND HYGIENE BEFORE AND AFTER USING A MASK

**Safe use of Masks**

**THE MASK YOU NEED**

**REMEMBER TO WEAR THE CORRECT MASK FOR THE TASK:**

- Wear Surgical mask for droplet precautions, or when providing care within 2 metres of any patient, or when working within 2 metres of another healthcare worker for more than 15 minutes.
- Only wear FFP2 (or FFP2e) or FFP3 mask (EN 12959) for aerosol generating procedures.

**WEARING THE MASK**

- Wear your mask so it covers all the way up, close to the bridge of your nose, and all the way down under your chin.
- Press the metal band to that it conforms to the bridge of your nose.
- Tighten the straps or ties so it's snug around your face, without gaps. If there are straps, tie them high on top of the head to get a good fit.

**DO NOT:**

- Wear the mask below your nose.
- Loosen your chin strap(s).
- Wear your mask loosely with gaps on the sides.
- Wear your mask so it covers just the tip of your nose.
- Push your mask under your chin to rest on your neck.

**ONCE YOU HAVE ADJUSTED YOUR MASK TO THE CORRECT POSITION, FOLLOW THESE TIPS TO STAY SAFE:**

- ALWAYS change your mask when you sneeze.
- ALWAYS change mask when feeling a colour, smell or getting a single perforation, or when the mask is wet.
- ALWAYS wash your hands before and after handling a mask.
- ALWAYS change mask if it is dirty, wet or damaged.
- NEVER forget with your mask when it's on.
- NEVER store your mask in your pocket.

**REMOVING THE MASK**

Use the ties or ear loops to take the mask off. Do not touch the front of the mask when you take it off.

**DISPOSING OF THE MASK**

Dispose of mask in a healthcare risk waste bin. IF HEALTHCARE RISK WASTE SERVICE IS NOT AVAILABLE: The mask, along with any other PPE used, needs to be double-bagged and stored in 2 litres in a secure location, then put in the domestic waste.



## Fitness

Laura Fitzpatrick (Fitness Co-ordinator, City Centre Campus ,TU Dublin) reminds us all of the virtual fitness classes available and encourages colleagues to make time during the day to join in to keep fit, healthy, and active. You can also watch the TU Dublin Fitness Team short videos linked below on stretching to increase mobility while remote working. It's important to take a break from your workspace as sitting for extended periods will cause aches and pains. Watch these short videos and get stretching, your body will thank you for it. [5 Full Body Stretches](#) [Upper Body Stretches to do at your desk](#) . Fitness tips follow us on social media channels [@tudublinfitness](#)

All virtual classes are **FREE IN February**

**TU DUBLIN FITNESS**

Day	Time	Class
MONDAY	08:30	ABS & STRETCH
	13:00	HIIT
TUESDAY	08:30	HIIT
	13:00	TONE & CONDITIONING
WEDNESDAY	08:30	MOBILITY FLOW
	13:00	ABS & STRETCH
THURSDAY	08:30	HIIT
	13:00	BUMS & TUMS
	17:00	ABS & STRETCH
FRIDAY	08:30	ABS & STRETCH
	13:00	HIIT

**NEW TIMETABLE**

Contact [fitness.city@tudublin.ie](mailto:fitness.city@tudublin.ie) Book through the **TU Dublin Fitness app**

**FITNESS**



**TU DUBLIN** Wellbeing & Health Promotion for Staff 2021

Jan Balancing work life and parenting	Feb Coping with ill-health & Loss	Mar Brain Health	Apr Personal Growth
May Women's Health	Jun Men's Health	Jul Heart Health	Aug Creating positive Boundaries
Sept Self-Care	Oct Mental Health Awareness	Nov Giving Back	Dec Surviving Christmas

**MUSCULO-SKELETAL DISORDERS**

**FRIDAY, 5TH FEB 2021  
11AM - 12PM**

Musculoskeletal disorders affect the muscles, tendons, ligaments, bones, and joints - and can impact both physical and mental health.

The TU Dublin Health & Safety Office in conjunction with the Lighten the Load Healthy Workplace Campaign 2020 - 2022 will provide an online webinar to support staff, giving an overview of musculo-skeletal disorders (MSD's), risk factors and prevalence of MSD's, prevention of MSD's, home workstation set-up and TU Dublin's Agile Working Agreement.

**TU DUBLIN** TU DUBLIN HEALTH & SAFETY OFFICE

Healthy Workplaces **LIGHTEN THE LOAD**

TU Dublin Wellbeing & Health Promotion for Staff

## Mindfulness

[Staff Development Team, TU Dublin]

TU Dublin's Pastoral Care and Chaplaincy Service with their partners at the Sanctuary continue to offer free mindfulness sessions on [Zoom](#) to all TU Dublin staff and students. You can book your attendance [here](#). Mindfulness sessions will take place on the following days and times:

- Monday Mindfulness at 12:00pm
- Tuesday Mindfulness at 1:00pm
- Wednesday Morning Mindfulness at 8:00am
- Thursday Evening Mindfulness at 5:00pm

You can also watch back on Tony Bates talk with the Chaplaincy Service on '[How this Pandemic can Wreck your Head and what you can do to stay reasonably sane](#)'.

## TU Dublin LinkedIn Learning Wellbeing Supports

Sign into your LinkedIn Learning account to access the following supports or request your LinkedIn Licence [Here](#): [Wellbeing & Health Promotion](#) [Remote Working Supports](#) [Managing Remotely](#)

## Supporting Students and Staff

TU Dublin's Counselling Service provides access to **SilverCloud** an online support Cognitive Behavioural Therapy Programme for both students and staff. This support offers modules on sleep, wellness, stress, finances, alcohol, mindfulness and coping with Covid. There is a separate sign in for staff that is unsupported (not monitored) by the Counselling Service, so you are free to access it in private [here](#).

You can also access **Mental Health Menus**, which outline the suite of supports on offer to both staff and students and which may be useful to share with students and colleagues.

[Staff Mental Health Menu](#) [Student Mental Health Menu](#)

Don't forget the university offers a completely confidential counselling service through the **Employee Assistance Programme** and you can find more information on this [here](#).

## TU Dublin Health & Safety Office (City Campus)

TU Dublin Health and Safety Office (City Campus) in conjunction with the **Lighten the Load Healthy Workplace Campaign** provided a live webinar recently giving an overview of the risks and prevalence of **Musculo-skeletal disorders**. **World Cancer Day** was also marked with colleagues who were invited to a free public webinar on "*Food for thought: Eating to Reduce Cancer Risk*", hosted by the **Irish Cancer Prevention Network and Irish Nutrition & Dietetic Institute**. [Click HERE](#) to register for this talk. The Irish Cancer Society also offered colleagues some fantastic resources and information on '*Staying well while staying home*'.

## 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](http://www.tudublin.ie/covid19) and on the intranet.

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

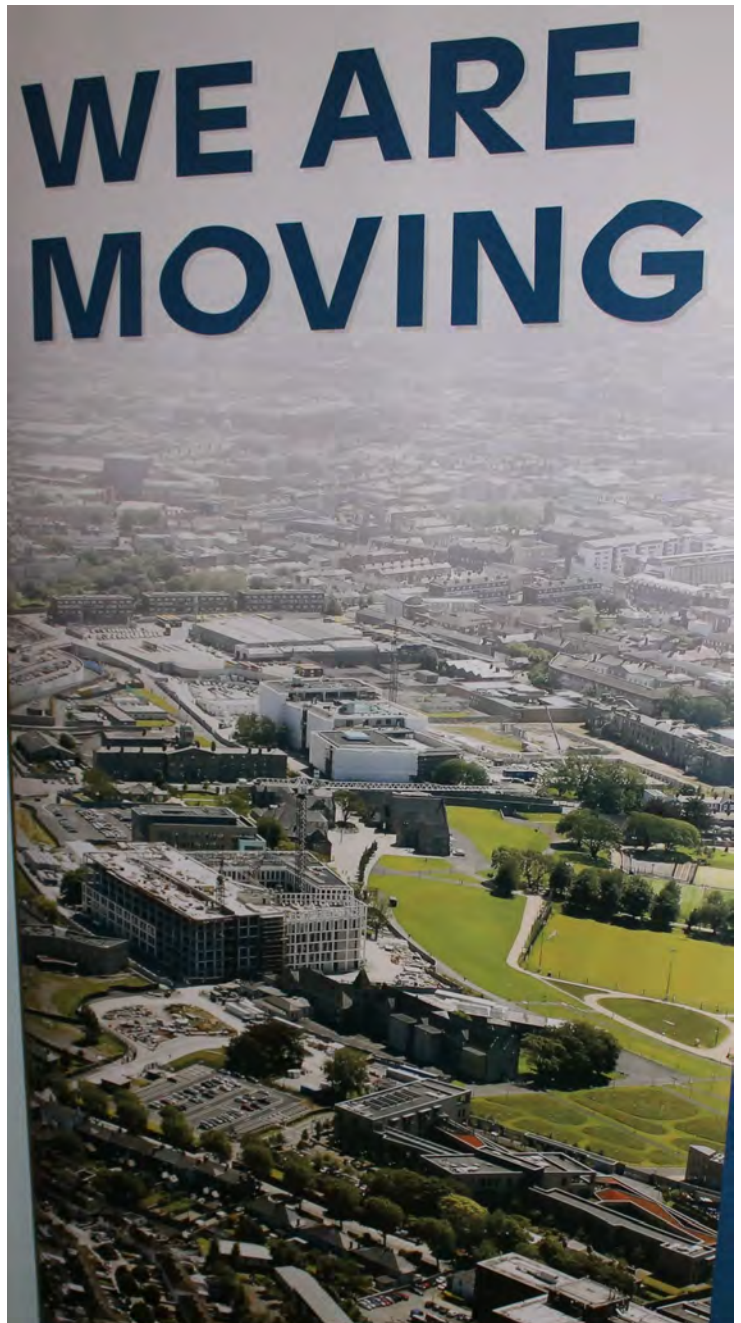
The Department of Public Expenditure and Reform (DPER) issued an updated **Guidance and Frequently Asked Questions for Public Service Employers during COVID-19**. The information was been added to 'Updates for Staff' at [www.tudublin.ie/covid19](http://www.tudublin.ie/covid19) where you can also download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





## New opportunities to get involved

The **School of Culinary Arts and Food Technology's** new home will be based in the '*Central Quad*' *Grangegorman Campus (West Wing—see new photos below )* starting in September 2021. Central Quad will contain the following specialised facilities for our students and staff [5 Hot Kitchens, 1 Product Development Kitchen, 2 Bakeries and 3 Pastry kitchens, 2 Restaurants, 1 Training Bar, 1 Wine tasting laboratory and a 150 seater Lecture Theatre & Demonstration kitchen. 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://tudublin.ie/explore/our-campuses/campus-development/grangegorman/current-projects/>.



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

The School of Culinary Arts & Food Technology have recently begun 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.
- **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)
- **SOPs (School Standard Operating Procedures):** in accordance with Covid 19 guidelines.
- **Academic Affairs—Exams / Results:** Boards, results, awards, supplementals, R10s etc.
- **ICT Services Migration of Staff Data:** This work began last November with the process of migrating staff home folder data (**Z drive Data**) from our on premises storage to **staff members One Drives accounts**.

## School Restaurants and Bakery Shop, West Wing, Central Quad, Grangegorman

The school have *two training restaurants which will be 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 during our time in the **Cathal Brugha Street Building**. *We look forward to receiving your bookings and custom from September 2021 -onwards (accepting HSE guidelines on social distancing etc.).* We wish to remind you that our Training Restaurants is 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 2021.22* **RES-**

**TAURANTS:** Warren Mcelhone [warren.mcelhone@tudublin.ie](mailto:warren.mcelhone@tudublin.ie) Lynsey White [Lynsey.white@tudublin.ie](mailto:Lynsey.white@tudublin.ie) James Sheridan [james.sheridan@tudublin.ie](mailto:james.sheridan@tudublin.ie)

**CULINARY BAKERY SHOP:** Gary Poynton **01-2206046** [gary.ponyton@tudublin.ie](mailto:gary.ponyton@tudublin.ie)

**SOCIAL MEDIA HANDLES:** [@tudublin\\_dining](https://www.instagram.com/tudublin_dining) [#TUDublinfood](https://www.instagram.com/TUDublinfood)



Photo take prior to HSE social distancing guidelines.





Thank You **'INSPIRED'** Friends of Culinary Arts

## Gold Plaque Supporters



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**INSPIRED** Friends of Culinary Arts

# 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.**