



in Culinary Arts competed with over 1000 competitors from across the globe and was crowned The San Pellegrino Best Young Chef in the World. This year, four students have opened their own restaurants.

WHAT IMPACT HAVE YOU SEEN FROM THE WORLDCHIEFS AFFILIATION?

The association with Worldchefs and the global recognition award firmly places the School on a global platform as one of the leading culinary schools in Ireland and the go-to destination for culinary studies and research for all stakeholders and students who seek to achieve the highest level of academic success and ultimately lead to gain meaningful employment in their future careers. It is also an opportunity to be part of the global network of culinary education that provides us with the chance to connect with likeminded professionals and to help promote our school to an international community. It is important that we connect with all professional associations in order to keep abreast of new culinary trends and demands for graduate to drive the industry forward.

WHAT, IN YOUR OPINION, IS THE MOST IMPORTANT THING IN CULINARY EDUCATION AND WHY?

The most important thing is that the School provides opportunities for individuals who wish to return to education and remain in their chosen career choice –culinary. I also believe that it is important for the school to provide new opportunities for individuals seeking out a change in career by entering the culinary and wider food industry. I am proud of the fact that a student can enter one of our programme at level six certificate and work their way through the educational programme up to Doctoral research for culinary. Within the business of culinary education students are provided with networking opportunities and can engage



with chefs and industry experts operating at the highest level in their professional field.

WHAT ARE YOUR VIEWS ON HAVING A MEMBER OF YOUR STAFF IN-CHARGE OF THE WORLDCHIEFS EDUCATION COMMITTEE AND HOW HAS THIS INFLUENCED YOUR OPINIONS OF WORLDCHIEFS AND GLOBAL EDUCATION NETWORKING?

I have always demonstrated strong support for the industry and have driven the culinary educational provision and developments in the School. So having a member of staff in-charge of the Worldchefs Education committee sets the School apart from other culinary school and opens up new opportunities to engage on a world platform. The world platform helps drive the School's agenda to continue develop and enhance culinary education nationally and internationally. In November we open our doors to French and National Culinary Schools to develop networking and increase cooperation for the provision of education. The Worldchefs association mirrors the Schools agenda to achieve and continue develop excellence in culinary education.

WHAT ARE YOUR PLANS FOR THE FUTURE?

Next year, we celebrate 75 years of teaching since we opened our doors back in 1941 and we are planning to hold a series of events in recognition of this achievement. We will relocate to a Greenfield campus in DIT Grangegorman and will be welcoming our first cohort of students in 2018. This will be a state of the art facility and we are looking forward to showcasing the many new features, as well as continuing to develop our unique brand of programmes for the culinary and hospitality industry. In addition the school is planning to develop and launch a culinary book as part of our celebrations.

ABOUT THE DUBLIN INSTITUTE OF TECHNOLOGY

Established in 1887, the Dublin Institute of Technology (DIT) has grown to become one of the largest and most innovative institutions in Ireland, representing 10% of all students in higher education.

The School of Culinary Arts and Food Technology (SCAFT) in DIT has an international reputation for the excellence of its graduates. It is the leading provider of education, training and research for the culinary and food related industries in Ireland. Graduates are working successfully in senior positions both nationally and internationally in restaurants, bars, bakeries, food product development, food retailing, government agencies, culinary science and education; while a growing number continue to open and develop their own businesses.

The School provides a range of unique and innovative programmes in a modular format including: Higher Certificate, Ordinary, Honours, Masters and PhD research degrees. The multidisciplinary approach to culinary education balances creative artistry with practical know-how, scientific understanding and integrated managerial and leadership skills. The culinary field continues to expand to include career paths unimaginable two decades ago. It also plays an active research and development role in the DIT via its PhD, Master's and industry engagements.

SCHOOL STATS

800 students.

34 academic staff (professional cookery, restaurant, bar, bakery, food science, nutritional and food business lecturers).

12 teaching kitchens.

2 state of the art bakery and pastry labs.



THE PINNACLE OF EDUCATION

The School of Culinary Arts and Food Technology in the Dublin Institute of Technology is a leader in culinary education in Ireland. We speak to Dr Frank Cullen, Head of School (School of Culinary Arts and Food Technology) to find out more.

WHAT IS THE MISSION AND VISION OF THE SCHOOL?

The School's vision is to meet the demand to provide a flexible transferable education. This aspect of the School educational provision has never been more important than it is today. What is more important is our mission to ensure that the education students are receiving also provides a positive alternative career path. Therefore, our culinary education focuses on the 'education' of the student and instils the knowledge, skills and an ability to adapt and transfer to different positions available for chefs such as concept chefs and food research and development chefs within the wider food industries.

HOW IS THE CULINARY EDUCATION LANDSCAPE IN IRELAND LIKE? IS THERE A LOT OF INTEREST IN CULINARY EDUCATION?

The School of Culinary Arts and Food

Technology has evolved to survive a highly demanding food industry. In a culinary school already bursting at the seams with over 800 full and part-time and growing demand for culinary programmes that provide wider career options our approach to culinary education has to be proactive to deliver an educationally sound model of culinary practice. Our proactive philosophy has led to the development and validation of further new Culinary programmes; a Higher Certificate in Food Sales and Culinary Practice, and a BSc in Culinary Science, with expected student intakes in 2016, and a PhD for Culinary Arts, demand is palpable for culinary education in Ireland.

WHAT ARE THE CHEFS AND CULINARY STUDENTS IN IRELAND LOOKING FOR?

The students in Ireland seek culinary degrees or certificate programmes that lead into degrees in Culinary Arts or Culinary Entrepreneurship and that provide a flexible

transferable education. The need to provide a flexible transferable education has never been more important than it is today. But it is more important that the education our culinary students are receiving also provides a positive alternative career path. Therefore, our culinary education focuses on the 'education' of the student and instils the knowledge, skills and an ability to adapt and transfer to different positions within the wider food industries and culinary careers.

WHAT IS THE IMPACT THE SCHOOL HAS MADE?

We have a strong track record of success in culinary competitions at both National and International level. The school is proud of the fact that two of our senior lecturers have held the position of Chief Expert and Chairman of the international jury for the world skills competitions. Our students also continue to bring success to the school, earlier this year Mark Moriarty a BA student