In 2017 the School of Tourism and Food will be among the first group of DIT Schools to re-locate to the Grangegorman campus. In its exciting new home in the Central Quad, right at the heart of the campus, it will bring together tourism, culinary arts, and food technology and innovation, in custom-designed facilities.

The overall vision for the Central Quad is to create a world-class, functional and sustainable learning and working environment that will be energising and welcoming for some 6,000 students and more than 400 staff members.

Occupying a prominent location on St Brendan’s Way, which runs right through the campus, the Central Quad opens onto a terrace from which a spectacular flight of steps leads to The Playing Fields below. With the Library Building to the south, this key public space will be a major focal point for the whole campus, offering views across the city and with the Dublin Mountains as a dramatic backdrop.

**Specialist Spaces for Tourism & Food**

The students and staff will have an opportunity to learn in bright, multi-functional spaces equipped with the latest technology.

Dedicated spaces for the school will include:
- Centre for Tourism
- Tourism Innovation Unit
- Teaching Kitchens
- Training Restaurants
- Training Bar & Wine-tasting Room
- Bakery Labs

These dedicated spaces and best-in-class facilities will allow students to perfect their craft and prepare them for real-world professional challenges in industry.
DIT is the leading provider of education, training, and research for the tourism, hospitality, culinary and food-related industries in Ireland. The School of Tourism and Food can trace its origins back to the early 20th century when it first offered training in hotel and restaurant management, home economics and professional cookery.

The School has developed a reputation worldwide for the excellence of its graduates and academic programmes, and has strong international links with industry and academia in the USA, Oman, India and China.

Today, from its location in Cathal Brugha Street, the School has more than 2,500 students on programmes ranging from professional training to postgraduate research.

Subject areas include culinary arts; food technology; gastronomy; bakery operations; bar management; food product innovation and development; health, hygiene & safety; international hospitality management; tourism, event and leisure management.