



## Galway International Hotel School



# Galway International Hotel School Times

## 2017

The 2017 Times shares student, and faculty stories, news from various events, and updates from colleagues to help keep you abreast of our work and progress.

## Galway International Hotel School .....the journey continues

Dear Students, Colleagues, Alumni and Friends,

I hope you have all enjoyed a relaxing summer. As I write this introduction I am delighted to share some new updates regarding the School.

As many of you know Galway has long been synonymous with Hotel Management training in Ireland. I recently re-read the Mulcahy Report from 1967 when the Steering Committee on Technical Education in Ireland recommended that Galway be the main center for hotel management training outside of Dublin with a view to building capacity to serve the needs of the country. The report also references the 'training of girls as cooks' but we might leave topic for another day. A three year training programme was initially considered a good option and after much negotiation and discussion a new qualification in Hotel Management in Ireland was born. However, the course of national interests did not run smoothly, and a well-documented case called 'The Galway 4' became part of the history of higher education in Ireland.

In 1976 four talented and dedicated graduating students stepped up to receive their parchments following a programme of study. However, much to their dismay their parchment did not award them a Bachelor's degree in Hotel Management but rather a Higher Diploma. The students were very disappointed with this development and refused to accept their parchments. The Institute Director, Gay Corr fully supported the student position and went on public record to state the same. After months of dialogue with the Department of Education it was finally agreed to award the full qualification and the first degree in Hotel Management in Ireland was awarded at Galway Regional Technical College.

I am not a Galway graduate but am very proud of this story. Not least because four incredibly talented students stood by their beliefs and principles but also because colleagues who worked with and before me in Galway had the vision and mind-set to start a journey in building what has become a truly International Hotel school. And today we began a new phase of this journey, a journey which I hope will bring International recognition and awareness of the outstanding work being done throughout this small island to train the next generation of hoteliers and chefs and tourism professionals.

We fully intend to stay true to our commitment to serve the needs of our industry however as this industry changes and evolves so too must we. New programme development in recent years has seen the development of several new honours degrees in Food Innovation and Enterprise, International Tourism Management, Culinary & Gastronomic Sciences. In addition, we are delivering part time awards for culinary arts professionals who need to work, and study and we have also recently developed and approved a new part time honours degree in culinary arts. This award has been developed specifically for chefs working in industry who want to continue their journey learning while continuing to work. We have long recognised the value of lifelong learning and as we prepare for the next stage of programmatic review we will consider many options including delivery methods of all awards.

Like many other higher education Institutes (HEI) we have faced budget deficits and reductions over the last ten years and this has made our journey more challenging. During the recession many careers changers and mature students returned to higher education and while we welcomed all students the pressure on the system has been phenomenal. We have seen numbers generally increase across higher education, yet funding has been significantly reduced. We are working smarter through alliances and clusters with other HEI's and through the Connacht Ulster Alliance we have a smart, focused working partnership with LYIT (particularly the Killybegs campus) and IT Sligo. Last year Institutes of Technology graduated thousands of students with qualifications in Hotel/Tourism/Culinary or Event Management however the industry still struggles to find staff and a new trend is emerging where applications are in decline.

As many of you know following an organisation restructuring in 2012 the College of Tourism and Arts (CTA) was formed. It was a journey we were a little unsure of however it has been such a valued learning experience for so many of us. However, despite the pluses there were challenges and one such issue was simply that the CTA brand was largely unknown, and we struggled to market the new entity. With multiple demands on the school we occasionally missed opportunities and that has impacted on enrolments and other developments.

Last year we began the discussion as to how we might rectify this problem. We met many stakeholders and staff contributed across both campuses. After much consideration and debate GMIT has agreed to reverse the decision to have one college and in September 2017 we became the Galway International Hotel School. The other school, encompassing CCAM and GMIT Letterfrack will become the Galway School of Design and Creative Arts. The 'new hotel school' has had a significant international focus for many years and we are now keen to not only promote this but also build on it. We are very excited that this new school will not only be home to programmes in Hotel & Tourism but also Heritage, Humanities, Communication and Languages. These disciplines are critical in our quest to further Internationalise and enhance our curriculum. International engagement has always been a key focus of programme design and curriculum development in GMIT. The new school will continue with International work placements in Europe, Asia, Middle East and USA and in addition we will forge new partnerships with other HEI's and industry organisations. We expect to build on exciting cultural exchanges through Erasmus experiences and we will further integrate new disciplines into our ever expanding curriculum portfolio. We are in talks with Irish hotel partners regarding continuous professional development opportunities and apprenticeship programmes. As educators we are keen to play our part in ensuring this industry has a skilled work force in the short and long term future.

I would like to take this opportunity to thank so many industry partners who have come on this journey with us and continue to support us as we grow and develop. We remain committed to finding new innovative ways in which we can work together. I hope you can continue to work with us as we enter this new exciting phase of our school and in the words of Nelson Mandela 'Education is the most powerful weapon which you can use to change the world'.

I would also like to take this opportunity to thank all staff – current and retired who have given so much to develop these disciplines in GMIT and going forward we intend to do all we can to build on their strengths and capture new opportunities.

To join our journey or stay in touch we are on the usual social media platforms including Facebook and Twitter. We are always delighted to see you back in GMIT so if you are in Galway or would like to meet up please do not hesitate to get in touch.

Finally, as we begin a new journey we also said goodbye to several colleagues this August including the two Heads of Department – Gerry Talbot and Gerry O'Neill. They have played an important and significant role in the development of the School and I am sure you join me in wishing them well in their next adventure. As we go to print Jacinta Dalton has been appointed as the new Head of Department for Culinary Arts and the Service Industries. Jacinta joined our team in 2010 and I have no doubt her vision and leadership will be critically important for colleagues and students as we move forward. We are hoping to appoint a second Head of Department in early October.

My continued thanks for your support and good wishes, and don't be a stranger, we are always delighted to welcome back old and new friends to GMIT.

Best wishes,

*Páid Noone*



## Languages events and activities 2016-2017

### La Rochelle-Bordeaux 2017 April 2017

19 second year students of BA and BB Hotel Management, Event Management, HC and BB culinary Arts, HC Hospitality Studies, accompanied by Anne, Colin and Martin, picnicked in the Tuileries in Paris, with brief stops outside the Opéra, the Louvre, the Eiffel Tower on their way to La Rochelle. A visit to Cognac with a guided tour of Hennessy's Distillery and a tasting. A morning in Practical's and Production in the Lycée Hôtelier with time in town and in the Aquarium. Gourmet meals in the Restaurant d'Application in the Lycée, in Le Caveau de La Boussole in La Marie Galante. Bordeaux: a visit to the amazing Cité du Vin. A multi-sensory experience followed by a tasting in the Belvédère overlooking the Garonne and the city of Bordeaux. Sunday morning in the Marché des Capucins followed by a lunch of oysters, prawns and all the goodies du marché.



### GMIT International Languages Day September 2016

Celebrating languages in Union Square GMIT with a wine-tasting, tortilla-tasting, a quiz, music, and an ethnic food hamper raffle.



### Dîner Goût de France GMIT 2017 Connemara Training Restaurant March 2017

with M. l'Ambassadeur de France en Irlande, Jean-Pierre Thébault; **Erasmus teaching mobility visits from Lycée Hôtelier Jessé de Forest, Avesnes-sur-Helpe and from the Lycée d'Hôtellerie de Gascogne de Bordeaux February 2017**

From the Lycée Hôtelier Jessé de Forest in Avesnes-sur-Helpe: Caroline, Laëtitia, Christelle, Frédéric and from the Lycée d'Hôtellerie de Gascogne de Bordeaux: Katia and Michel. A week of teaching, observing, meeting and exploring Galway and the region.



Former Ambassador of France-Jean-Pierre Thébault

### Erasmus teaching mobility visits from Lycée Hôtelier Jessé de Forest, Avesnes-sur-Helpe and from the Lycée d'Hôtellerie de Gascogne de Bordeaux February 2017

From the Lycée Hôtelier Jessé de Forest in Avesnes-sur-Helpe: Caroline, Laëtitia, Christelle, Frédéric and from the Lycée d'Hôtellerie de Gascogne de Bordeaux: Katia and Michel. A week of teaching, observing, meeting and exploring Galway and the region.



### EuroCatering [www.eurocatering.org](http://www.eurocatering.org) # 30 in the top 100 Language Industry Awards 2017!

May 2017

GMIT Galway International Hotel School are team members, Anne and Colin, of the award-winning EC funded project. The Language Industry Awards (LIAs) were established in 2014 to celebrate excellence across all segments of the language industry. Today, the LIAs are recognised as a hallmark of quality, and the event is widely regarded as a top-level networking opportunity in the language industry.

<http://www.languageindustryawards.eu/>



French lecturer Anne Brindley retired this year and we would like to note her significant input into the many projects she was involved with over the years. We must also mention her outstanding contribution to language teaching, particularly with Hotel students over the years.

### Bunratty guided visits in French, Spanish, German, January 2017

BB and HC Tourism Year 2 gave guided tours in French, Spanish, and German, of their 'cottages' in Bunratty Folk Park: Sarah, Paula, Wilgine, Martyna, Katie, Louie, Tolu, Sara, Eric, Jade, Sarah, Rose, Patryk, Anne-Céline. Accompanied by Emma, Amy, Kieran, Cathy, Wai Sze, and Paul (Guiding), Anne (French), Dympna (Spanish) and Maeve (German).



**Berlin Trip February 2017**

Sixteen students from Second Year German classes in Heritage, Engineering and Tourism travelled to Berlin from 8th – 12th February. Their lecturers, Jenny Farrell and Maeve Stapleton, accompanied them. The itinerary was packed with sightseeing, cultural and course-related activities: including the East Side Gallery, Checkpoint Charlie, the Museum of Technology, Museum Island, a Bunker tour, the Topography of Terror, the Reichstag. The group that travelled were: Seán, Anne-Céline, David, Matthew, Sarah, Mantas, Tom, Zdnok, Anna, Thomas, Gary, Mac, Anu, Ciara, Christian, Wiktorina.

**'Fear Not Shakespeare's Tragedies' by Dr Jenny Farrell, Lecturer in German, October 2016**

Launch of Jenny Farrell's 'Fear Not Shakespeare's Tragedies' Oranmore Public Library. Jenny explores in very accessible detail four of the playwright's greatest tragic plays. Placing *Hamlet*, *Othello*, *King Lear* and *Macbeth* in the context of ideas prevalent in his time, her lucid and vivid account reveals the reasons for their universal appeal. 'Fear Not Shakespeare's Tragedies' shows clearly the great contemporary relevance of Shakespeare's plays. This book is available in both English and German from online outlets and from Charlie Byrne's and NUIG bookshops in Galway.

**CEPHs and Chefs**

BB Culinary art year three students hosted a cephalopod (squid, cuttlefish and octopus) cookery demonstration as their end of year event on Thursday 27<sup>th</sup> of April. This event showcased their culinary expertise all the while giving them a topic which allowed them to consider the sustainable nature of cephalopods within northern Europe. At the event they launched an online cookery book of their chosen recipes (available at <https://tinyurl.com/m7cbamb>). The parents and friends of the students as well as delegates from BIM, the marine institute and marine biology lecturers from NUIG and GMIT as well as a cross section of fish suppliers were in attendance. The applied nature of this module gave students an opportunity to develop skills as cookery demonstrators. On the night recipes varied from Octopus Terrine, verjus ice, sugar burnt orange, pickled dill and mint encased in an iced igloo to a Chocolate and squid ink cake, octopus and orange ice cream, sweet tempura calamari.



Squid Tagliatelli, Cevenne Onion, Dashi



Octopus Terrine with Verjus Ice, Sugar Burnt Orange Segments, Lemon Coole, Pickle Dulse and Mint Sheet

## Programmatic Development : Food Innovation and Enterprise

The school were delighted with the development and approval of a new honours degree – BBs in Food Innovation and Enterprise due to start in September 2018. The rationale for its development was as a direct response to the needs of the modern market place as expressed by our many stakeholders, namely the hospitality and food industries, past and present student, professional bodies and academic colleagues. At the core of this exciting new degree is the development of entrepreneurial, innovation and management skills which are transferable to either the hospitality or the food industry. Graduates will have a market oriented approach to business. In essence they will be ideas people with a key understanding of consumer motivations and food trends. They will have the capacity to drive industry forward by developing innovative and imaginative solutions. Years one and two of the programme focus on the development of cookery skills and core business and science subjects. Work placement is a key component of the programme in year one and two. Year three sees the introduction of food safety management training as a mandatory subject. A showcase of innovative new food product is the culmination of the final year. It is an event that is designed to bring together modules in New Product Development, Business Creation, Integrated Business Plan, Visual Design and Sensory Analysis. The use of joint assessment across each of these modules provides the students with real life learning opportunities and prepares them for the fast paced world of food product development.



Year four BB Culinary Arts Management Students showcase of final year innovative products  
L- R Michelle Connor, Alex Bourke and Catherine Carroll

## CONGRATULATIONS - Teaching Hero Awards for Anne O'Leary and Tom Conlon

Lecturers Anne O'Leary and Tom Edwards recently won National Teaching Hero Awards at a recent awards ceremony in Dublin. The selection process is a partnership arrangement between the National Forum for Teaching and Learning in Higher Education in Partnership with USI. Congratulations to both Anne O' Leary and Tom Conlon on such a fantastic national recognition of their work and their ongoing dedication to students.



GMIT'S 2016 National Teaching Hero recipients Anne O'Leary from Tynagh, Loughrea (and Gorey, Wexford) and Tom Conlon from Salthill (and Mountbellew). Both GMIT lecturers and presented with their awards from the National Forum for the Enhancement of Teaching and Learning in Higher Education in Partnership with USI.

### Student Charity Events 2016/2017

As the academic year of 2016/2017 ended, students of the Galway International Hotel School in GMIT were calculating the sums of money they managed to raise for various local charities. The money was raised through a variety of pop-up events the students hosted in the Hotel School throughout the year.

The students themselves developed the theme for each event and took full responsibility for organising and delivering each event. The students also had to work with their colleagues in the kitchens to discuss, plan, deliver each event. One of the themes included the hugely popular 'Artisan Pop-up Food Stand' in Union Square on the Dublin Road Campus, which sold hundreds of Castlemine Free-Range Pulled Pork Baps in aid of the Simon Community. Another theme was the 'International Night' in support of Cope Galway. All the food and drink being offered was inspired by different countries from around the world. The Brunch held for Epilepsy Ireland saw the students take two sittings of guest's due to the high level of demand. Another popular event was the 'Gourmet Evening' in aid of the local RNLI Galway Lifeboat Station where guests were treated to a seven-course tasting menu of local produce served with accompanying wines. This event sold out in record time and is expected to become a permanent fixture on the calendar of events within the Hotel School.

These types of events are hugely beneficial for the students within the Hotel School as it gives them a "real-world" experience as they take full responsibility for every aspect of the planning and delivery of each event. In addition to that the students their learning of financial management to ensure that at a very minimum they break-even, with profits being donated to their chosen charities.

Therefore, it is worth highlighting the financial success of each event as total of €3800 was raised for the following charities: The RNLI Galway Lifeboat Station, Pieta House, Cope Galway, Best Buddies, the Simon Community, Epilepsy Ireland, and The Manuela Riedo Foundation.

**Big thanks as always to the staff who support, mentor and guide students in the organisation of all events !**



At the launch of GMIT's new honours business degree in International Tourism Management, L to R: John Carty & Maria Murphy lecturers and co-chairs of the new degree with Minister of State for Tourism & Sport Patrick O'Donovan & Dr Fergal Barry, President of GMIT. Photo by Murt. Kelly.

### **MINISTER PATRICK O'DONOVAN LAUNCHES NEW INTERNATIONAL TOURISM MANAGEMENT PROGRAMME IN GMIT**

The Minister of State for Tourism & Sport, Patrick O'Donovan, and the President of GMIT, Dr Fergal Barry launched a new honours business degree in International Tourism Management at the start of the year at the college's Galway campus.

The new honours degree (CAO code GA381) will commence in September 2017 and has been developed by CTA staff in partnership with industry stakeholders including the national tourism state body Fáilte Ireland. The new course includes two mandatory accredited work placements, the first in Ireland for 12 weeks between first and second year, and the second 12-week placement in an international destination between second and third year.

Speaking at the launch, Minister O'Donovan said "Tourism is one of Ireland's key economic sectors, providing a wide range of employment opportunities throughout the country and across all skill levels and demonstrating strong prospects for sustainable growth in the years ahead. This new honours degree programme delivers a comprehensive curriculum, which includes international business modules and two work placements. As such, I expect it will attract bright, ambitious students and deliver globally-aware, industry-ready graduates ready to make an immediate impact in the workplace. This will benefit both the tourism industry and the broader economy".

Ruth Andrews, Chief Executive, Incoming Tourism Operators Association Ireland, says: “Tourism is a truly global industry, so it is very important that tourism education in Ireland embraces international learning and experiences. Incoming Tourism Operators Association (ITOA) Ireland, and its members who focus solely on the growth of international tourism to Ireland, need our education system to broaden training that delivers the skills and talents of a new generation in tourism. We look forward to, and wish Galway-Mayo Institute of Technology every success with the new honours degree in International Tourism Management.”

Eoghan O’Mara Walsh, CEO, Irish Tourist Industry Confederation, says: “The Irish Tourist Industry Confederation is delighted to support the launch of this new honours degree in International Tourism Management at Galway-Mayo Institute of Technology. With tourism into Ireland at a record level in terms of volume and value, the importance of an educated and skilled workforce within our sector has never been more important. This innovative honours degree is to be especially welcomed and the fact that it has been developed in partnership with industry stakeholders is particularly to be commended. Tourism has never been more important to the Irish economy and the sector now employs 230,000 people nationally – it is Ireland’s largest indigenous sector in terms of employment. Tourism needs a pipeline of skilled, qualified professionals and in that regard the new International Tourism Management at Galway-Mayo Institute of Technology adds real value to the Irish tourism industry.”

John Mulcahy, Head of Food Tourism, Hospitality Education, and Accommodation Standards, says; “Fáilte Ireland is committed to ensuring that tourism is developed as a career of choice for school leavers as well as those embarking on a new career. With its inherent international focus and, as Fáilte Ireland’s experience brands (such as the Wild Atlantic Way, Ireland’s Ancient East, Dublin, Breath of Fresh Air and Meet in Ireland) continue to prosper in overseas markets, it is important that our industry has the skills to take a global approach to tourism. The skills now available in the International Tourism Management programme, at Galway-Mayo Institute of Technology, will not only provide this, they will also support the industry to further develop this increased international interest in Ireland that is in line with Fáilte Ireland’s overall tourism strategy.”

Welcoming the initiative, Joan O’Shaughnessy, Chair of Tourism Ireland, said: “Overseas tourism contributes over £5.4 billion to the economies on the island of Ireland each year. It helps to sustain over 263,000 jobs and create vital new employment opportunities in communities around the island. Our plans to deliver further tourism growth in 2017 and beyond are founded on continuing marketing excellence and innovation and on our capacity to win in the highly competitive global tourism market. I welcome this programme development which clearly supports that ambition.



Photos by Murt Kelly.





**GMIT**  
GALWAY MAYO INSTITUTE OF TECHNOLOGY

LMSC Office  
Room 315  
Galway International Hotel School  
GMIT  
Tel: 091 742565

**Keep up to date with Galway International Hotel School News and Events!**



follow us on  
**twitter**




1. GMIT Tourism Arts
2. College of Tourism & Arts Job Noticeboard

**Galway Int. Hotel Sch**  
@GMITourismArts

**Galway International Hotel School**

linksoffice

**GMIT participates in the “European Young Chef Award 2016”-European Young Chef Award 2016** is a competition organised and promoted by the International Institute of Gastronomy, Culture, Art and Tourism (IGCAT), the European Region of Gastronomy Platform and *Escola Universitària d’Hoteleria i Turisme de Sant Pol de Mar* (EUHTStPOL).

The aim is to strengthen links between European regions through young professional chefs while promoting culinary innovation using traditional cuisine and local products. Culinary Arts Technician Shane Sheedy represented the Galway – European Region of Gastronomy designation with his traditionally Irish dish “Liver and Onions”. The dish had to represent the theme ‘Innovation on Tradition’ at the competition was held in the village of Sant Pol de Mar close to Barcelona, on the 14<sup>th</sup> of November last.

The day included a celebration lunch with the members of the jury, participants and organisers of the contest, and later a Round Table talk was held entitled “Mentoring and Inspiring Young Chefs”, in which Carme Ruscaldeda (Ambassador of Catalonia, Regió Europea de la Gastronomia 2016) and chef Joan Roca participated. The session was moderated by Cristina Jolonch (Gastronomic critic of the newspaper La Vanguardia). Shane was highly complimented on his dish and is now the Galway European Region of Gastronomy Young Chef Ambassador and will oversee the 2017 entry from the region.

The young cooks questioned Carme Ruscaldeda and Joan Roca about new recipes versus traditional recipes and the relationship and influence between great cooks and the young cooks and stagiers. The 2016 competition was won by the contestant from the South Aegean region of Greece, Stamatios Misomikes, and he was declared the “Young Chef of the Year Award 2016”. <http://santpol.edu.es/en/european-young-chef-award-2016/>



Shane Sheedy

Another new development in the school over the last academic year is the Bachelor of Arts Honours in Culinary and Gastronomic Sciences. The programmes (available at Level 7 and 8) will be available on the CAO from late 2017. The programmes aim to provide students with key knowledge, creative and technological skills required in the food and culinary sector. Students will enhance their knowledge of scientific principles, processes and technologies through the study of food. This programmes will benefit students interested in all aspects of food, from raw materials to development of new food products.

The first two years will provide students with culinary skills and essential food science and technology, nutrition and gastronomy knowledge while the latter two years will focus on the acquisition of advanced scientific skills in food science, sensory and flavour science as well as enhancing the research and food product development skills. The programmes will create highly competent individuals with a unique set of skills, by combining the creativity of the chef with the scientific and technical knowledge to operate in food research and development. In addition, the programmes offer an initial work experience (12 weeks) between year 1 and year 2 and a 30-week (semester long) industry work placement during year three.

The programme will support graduates in their pursuit of careers in the food industry, and in the culinary and catering sector, by enhancing professional skills in areas such as new product development, food processing and manufacturing. Career opportunities for the graduates of this programme are all the levels of chef (commis, sous, head, executive), development chef within the food industry, food research and product development in the food industry, food entrepreneurs and as food entrepreneurs – developing their own novel food products.

Graduates from this new exciting programme will also be eligible to pursue research MSc/PhD programmes in Food Science/Nutrition/Culinary related disciplines as well as taught master’s programmes in cognate areas. This is particularly relevant as the school is in the advanced stages of a new Masters programme in Gastronomy.

For any information on the programmes please contact Dr. Francesco Noci Email: [Francesco.noci@gmit.ie](mailto:Francesco.noci@gmit.ie)

## GMIT & Hotel School Lecturer inducted as an expert into one of the oldest wine guilds in the world

### Elizabeth Fox is now a Confrère of the Confrérie Saint-Etienne d'Alsace



Elizabeth Fox (right), award-winning lecturer, GMIT College of Tourism & Arts, Fergus O'Halloran (left), Manager of the Twelve Hotel, Barna, and The Grand Master, Mr David Ling at Barberstown Castle, Sunday 20 November, when the two Galway based wine experts were inducted into the elite Alsace guild.

One of the oldest wine guilds in the world, Confrérie Saint-Etienne d'Alsace, held its first ever Chapter and conferring in Ireland this month (November) when a number of wine experts including GMIT lecturer Elizabeth Fox and Fergus O'Halloran, Manager of The Twelve Hotel, Barna, were inducted into their elite Alsace guild.

The Confrérie Chancellor, its Grand Master 2016 and officials from Alsace attended the ceremonial occasion in Barberstown Castle which included a wine tasting, the inductions into the Confrérie, and a gala dinner with Alsace wines from the Confrérie's own cellars.

Elizabeth Fox, who lectures on hospitality and culinary programmes in GMIT's College of Tourism & Arts, is an award-winning beverage specialist with extensive experience both in trade and education, and has held senior beverage management positions in the licensed trade sector for decades. Last year (2015), she was awarded a special prize for the highest result in the World Certified Sherry Educators Programme in Spain, becoming one of 25 professionals from around the world who gathered in Jerez in October to qualify as Sherry Certified Educators and Sherry Ambassadors.

Speaking about this new honour conferred on Elizabeth, recently retired Head of Department of Culinary Arts and the Services Industry, Gerry Talbot, says: "We are all delighted and very proud of Liz's achievements in being conferred into the elite Confrérie Saint-Etienne d'Alsace. Our students are benefitting greatly from Liz's expert knowledge"

Founded in the 14th century, the Confrérie Saint-Etienne d'Alsace has been based since 1973 in the Château de Klentzheim, built in 1563 by Baron Lazare de Schwendi, which houses the Confrérie wine library, or oenothèque, a unique collection of more than 60,000 bottles of Alsace wine dating from 1834. Since its statutes were first established in 1561, the role of the Confrérie has been to oversee and guarantee the quality of Alsace wines by awarding its official seal or 'Sigille' after a blind tasting, and to promote the knowledge and appreciation of Alsace wine and its food culture.

Article 1 of the Confrérie's own regulations state "Nobody may become a member of the Confrérie Saint-Etienne unless he/she loves joyfulness, good food and Alsace wines."

Speaking about the honour, Fergus O'Halloran, says: "Alsace is a fascinating area which produces some exceptional wines with exquisite aromas and a particular fresh, mineral character that guests at The Twelve seem to really appreciate and enjoy". "I am delighted and proud to be inducted into the Confrérie and it's wonderful to share the experience with Elizabeth Fox from GMIT here in Galway. It is an honour to be part of the extraordinary ongoing story of this historic organisation, and we will continue to do our best to continue to promote the knowledge and appreciation of Alsace wine in our own part of the world.

### World authority on Iberico Ham delivers master class to GMIT students-Visit by Master Carver Mario Hiraldo held in association with the Spanish Embassy



Master Carver (Iberico Ham) Mario Hiraldo (center) with Richard Nielsen (left), lecturer and event organiser of the Master Class for GMIT students and staff, and Javier Moral, Spanish Embassy.

Ibérico Ham from Spain is one of the most extraordinary gourmet products in the world and GMIT's College of Tourism and Arts (CTA), in partnership with the Spanish Embassy, were delighted to host a master class by master carver Mario Hiraldo at the Galway campus today (Tuesday 25 October).

Over the course of his 18 year career Mario Hiraldo has evolved into the best ambassador of the art of hand slicing the Ibérico ham all over the world. At GMIT today he conducted some ham carving sessions and shared the history and magic behind Ibérico ham from Spain, giving participants a guided hand-carving demonstration, and sharing centuries of tradition and culture, artisan curing processes and organic breeding.

This unique event was for students studying towards degrees in Culinary Arts, Hotel Catering and Culinary Management, and programmes in Professional Cookery and the Total Immersion Training Chef course, as well as for lecturers in the College of Tourism & Arts (CTA).

Event co-ordinator and lecturer Richard Nielsen says students were delighted to meet and learn from a world master carver about this Spanish gourmet tradition: "Having Mario Hidalgo host this master class was an exceptional opportunity for our students to gain an in-depth and hands-on insight into the process and techniques involved to create the exquisite flavour of this uniquely Spanish food."

"This master class was a continuation of the series of successful master classes organised by lecturers in the College of Tourism and Arts for our students."

#### About Ibérico Ham

The Ibérico Ham from Spain is one of the most extraordinary gourmet products in the world – an undisputed 'gastronomic gem'. It comes from one of the last grazing species in Europe – the Ibérico black pig. Left to roam freely in the dehesa – the southern pastures – the combination of exercise and balanced diet renders the ham with a complex, lingering flavor and a signature texture that is both firm and tender. Much like Kobe beef, the black pig's scarlet red meat is more marbled than other breeds.

The characteristics of the Ibérico pig, with its long legs and strong, pointed snout, and its dark skin and hoofs are the result of its perfect integration into its environment. The pigs use all the food offered by the dehesa, from grass and stubble to wild legumes but, above all, acorns. This balanced, natural food is largely the reason for the excellent organoleptic qualities of the pork. These animals can store fatty deposits infiltrated into their muscles, making the meat especially moist and tender.

Production is also carried out today in mixed and industrial drying chambers where optimum conditions are replicated, but the skill, experience and care of the artisan producers are still essential. The minimum curing period for an Ibérico ham is about 18 months, but it may exceed 24 months for larger hams.

In ancient times the ham legs were packed in sea salt and hanged to dry in the cool winter air. Today ham legs are packed in salt for a few weeks, then under the watchful eye of ham maestros, hung in

drying chambers with open windows to allow the mountain air to flow, natural flora to grow on the skins and fat to drip away. Unlike prosciutto or Parma ham, Ibérico ham is not covered in lard for the curing process, nor any other external ingredient that would affect its inherent flavour.

**The art of hand slicing:** Hand sliced and eaten immediately is the best way to enjoy the Ibérico Ham. There are long sharp knives available specially designed for cutting ham into wafer thin slices, and in Spain there are skilled ham slicers adept at their art. Slicing Ibérico ham correctly is a ritual that enhances the tasting experience. Although superb eaten alone, Spanish Ibérico ham can also turn the simplest dishes into a memorable meal.

#### **Galway International Hotel School**

**GMIT**

**Dublin Road**

**Galway**

**Tel: +353 (0)91 742343**

**Web: [www.gmit.ie](http://www.gmit.ie)**

**Cait Noone**

*Head of College*

*T: +353 (0)91 742236*

*E: [Cait.Noone@gmit.ie](mailto:Cait.Noone@gmit.ie)*

**Jacinta Dalton**

*Head of Department:*

*Culinary Arts*

*Service Industries*

*T: +353 (0)91 742320*

*E: [Jacinta.dalton@gmit.ie](mailto:Jacinta.dalton@gmit.ie)*

### Dublin Trip to Old Jameson Distillery & Airbnb European Headquarters

Thursday 6<sup>th</sup> April 2017

By John Carty, Margaret Gannon, Maria Murphy, College of Tourism and Arts, GMIT

On Thursday 6<sup>th</sup> April 2017, a group of students set out for a day trip to Dublin. The group started with a visit to the recently renovated Old Jameson Distillery in Smithfield. The group enjoyed the improved attraction with a very informative and interactive tour by Suzie. Ray Dempsey, the general manager and GMIT graduate, spoke to the group about his job managing the attraction since it opened. The group also learned a lot about the important role of brand ambassadors and brand advocates.

In the afternoon, the team visited the new Airbnb European Headquarters in the heart of the Dublin Docklands. Throughout the building are replica scale models of actual properties offered for hire on Airbnb. This helps to bring to life the product on offer with Airbnb and there were lots of interesting examples. Jennifer talked to the group about recruitment, the roles on offer at Airbnb, the types of people they employ to fit the organisation culture and she took us through the recruitment and selection process. The group were given an overview of the customer experience department and the importance of foreign language knowledge was emphasised. Gavin took us through the quality assurance procedures that are followed at Airbnb and he gave the group an insight into data analytics and key performance indicators.

It was a very informative and enjoyable day for all the group and many of the students expressed an interest in working at both organisations in the future!

Some images from the trip...



### **GMIT team competes in Irish Hospitality Institute Business Management Games 2017**

The Bachelor of Business in Hotel and Catering Management – Year 3 team represented GMIT in the 32<sup>nd</sup> Irish Hospitality Institute Business Management Games 2017. This annual competition took place in The Conrad Hotel on Sunday 26<sup>th</sup> and Monday 27<sup>th</sup> March. The competition was open to all final year third level courses in Hotel and Catering disciplines around Ireland.

The team spent two days devising a strategy for their business while managing financial constraints aligned to other challenges which reflected the specific concerns facing the tourism and hospitality industry today. A leading hospitality business management simulation software provided an online programme developed to pitch for Irish business in clearly identified target markets, working within achievable budgets and using the marketing tools available to deliver results.

The students gained a wide range of skills and experience from the competition. It gave them an opportunity to test the theory from their academic studies and to apply the knowledge gained during their work placements.

The competition was a great opportunity to profile the skills and experience of the students on a national platform and against competing third level institutes. The GMIT team received numerous commendations and endorsements from the judging team of industry leaders and the organisers of the competition. The team finished fourth overall in the competition and came first in the section that focused on the hospitality simulation.



Left to right: Gareth Morrissey, Barnabas Ter, Laura Jane Igoe, Amelia Field, & Fiona Gallen.

### **GMIT COLLEGE OF TOURISM & ARTS ANNUAL CAREERS FAIR (8 MARCH)-National and international hotel and tourism companies in attendance**

Over 50 representatives from employer's groups within the Hotel, Tourism, and Hospitality industry attended the annual Careers Fair, on Wednesday, 8 March, in the Dublin Road (Galway) campus.

This event is a fantastic opportunity for students to meet employers and also consider locations for first and second year work placements. In addition, it is also an ideal opportunity to meet with employers in the sector with a view to finding full time positions and work placements in the hospitality, hotels, tourism, heritage, event and retail sectors.

This year the school had 320 students on work placements quite literally all over the world and this event was critical in helping build industry partnerships.

Cait Noone, Head of the Galway International Hotel School said " We are delighted that the number of companies and organisations exhibiting at our fair is increasing each year since its commencement 11 years ago. Properties from the USA, England, Scotland , Northern Ireland and of course Ireland continue to join us for this very important date in our calendar and without their support we could not offer the accredited work placement programme we have developed".

The Careers Fair is open to all students from across all Institutes of Technology , graduates, alumni of GMIT and the general public.

**The date for the Galway International Hotel School Careers Fair is Wednesday March 7<sup>th</sup> from 1.30pm to 4pm. Please contact the LINKS office before Christmas 2017 if you are interested in participating.....we get booked up very quickly !**

