



Dear Friends & Alumni,

A year has passed since our last newsletter and the new College of Tourism and Arts is finding its place in an ever changing environment. Recruitment for the new academic year 2013-2014 has been consistent and many of our programmes were full after the first round of CAO offers.

This edition of the CTA's Tourism Times features two graduates from our new college – Aideen Barry and Tom Flanagan. Both have done exceedingly well in their professional careers and are outstanding ambassadors for their respective programmes and indeed the Institute. We are also keen to remind our graduates of our social media presence, do check out our facebook and twitter accounts and follow us. Both are great sources of information and may serve you well if you need to recruit staff in the near future or simply wish to keep in touch.

Last year, Fáilte Ireland embarked on a programme of identifying food champions from all around the country. This year's eight winners represented Ireland at a recent food tourism visit to Norway and joined the Food Tourism Network Development programme started in 2012. Our colleague, Jacinta Dalton, was nominated by the Institute and was eventually chosen as Galway's only food champion, read more about her story in this edition.

Finally, as the last academic year ended and we began to prepare for a new one, we lost our dear friend and colleague, Gene Rafferty. Gene became ill last year and had to retire early in December 2012. Her retirement was a significant loss to the College of Tourism and Arts as Gene was a dedicated professional and great advisor to both colleagues and students. We will always remember the wonderful contribution she made to this unit and our thoughts and good wishes are with Gene's husband, Liam, and her family at this sad time.

I hope I have an opportunity to meet graduates and retired colleagues during the academic year; it is always a pleasure and delight to welcome you back to the Institute.



Cáit Noone,
 Head of College

Staff Appointments: Diarmuid Ó Conghaile – Assistant Lecturer in Food & Beverage Management, College of Tourism & Arts

Diarmuid is a native of Inis Mór and has a strong background in Hospitality and Tourism. Having graduated from Shannon College of Hotel Management in 2005, Diarmuid has been working in the hotel industry in Ireland ever since. He has spent the past six years working with the team in the Galway Bay Hotel as Senior Assistant Manager. He has recently completed a Masters in International Tourism with the University of Limerick and hopes to bring the experience he has gained in both his practical and academic backgrounds to his new role with the College of Tourism and Arts.



Dates for the Diary:

7th of October:

GMIT Careers Fair 12-3pm

18th & 19th of October:

GMIT Open Days

14th of November:

College of Tourism & Arts
 Conferring

14th & 15th of November:

GMIT Conferring

12th of March 2014:

College of Tourism & Arts
 Careers Fair 1.30-4.30pm

Graduate Profiles

Aideen Barry – Graduate in Fine Art, CCAM



Flight Folly

Courtesy of: Mother's Tankstation Gallery and Artist
Aideen Barry - **Right**
Copyright: Aideen Barry (c) 2011

Aideen Barry (1979 Cork) is a practicing visual artist based in the West of Ireland. Barry graduated from GMIT in 2002 with Distinction from the BA in Fine Art Programme specialising in Sculpture. She received the Hewlett Packard Student of the Year Award from GMIT for her degree work. Since then, Barry has gone on to have a hugely successful career as an artist, lecturer and advocate for the rights of visual artists. Some of her awards and achievements include: a residency at the NASA Kennedy Space Centre in 2008 where she participated in an artist residency and astronaut training programme; a nomination and was shortlisted for the prestigious AIB Prize in 2010; won The Silent Light Film Award at the Corona Cork Film Festival (2007) and The Claremorris Open Award (2004). She has been funded and awarded support from The Arts Council of Ireland Bursary Awards (2010, 2012), Project New Work Award (2008, 2010), The Culture Ireland Awards (2008, 2011), Trinity School of Medicine (2011), The Headlands Centre for the Arts (2011), The Andy Warhol Foundation (2011), Trinity School of Physics (2012) and Department of Education and Skills (2010). Since graduating from GMIT, Barry has received an MA in Visual Arts Practices from IADT (distinction). She has also displayed solo exhibitions at Catherine Clark Gallery (USA 2012), Mother's Tankstation (2011) - **main photo**, The Headlands Centre for the Arts (USA 2011), Galleria Isabel Hurlley (Spain 2012), The San Francisco International Animation Festival (USA 2011), Galleria Isabel Malaga (Spain 2012), The Butler Gallery (Kilkenny 2010), Mermaid Arts Centre (2009), Centre Cultural Irlandais (2003) and she has been selected for curated projects in The Crawford Municipal Gallery (Terror & The Sublime 2009), Project Arts Centre (2010), Temple Bar Gallery (2007), The Royal Hibernian Academy (Futures 2009), Limerick City Gallery of Art (2009), Solstice Arts Centre (2010) and Visual, in Carlow (2010). Internationally, she has shown work in Liste Art Fair (Switzerland 2010), The Wexner Centre (USA 2009), Moderna Museet (Sweden 2008), Musée des Beaux Arts, Lyon (2009), MCAC in Northern Ireland, Who's Afraid of Performance (Switzerland 2011), at Kunsthall Vienna (Austria 2012), Louise T. Bloudin Gallery, London (2007), Artscene, Shanghai (2005), ARCO (Spain 2013) and Project 304 Gallery, in Bangkok (Thailand 2007). Upcoming projects include: a residency at Art OMI (New York, USA), and solo projects at IMMA (2014) and the Royal Hibernian Academy (2014). Barry is Assistant Lecturer in Sculpture and Combined Media and Engineering at Limerick Institute of Technology, Limerick School of Art and Design. Aideen lives in County Galway.

Tom Flanagan, Area Vice-President for Eastern Europe, The Rezidor Hotel Group – Graduate in Hotel Management



Tom Flanagan was born in Ireland. He is a graduate of De Montfort University, Birmingham. He also holds a Diploma and BA in Hotel Management from Galway Regional Technical College, graduating in 1993.

Tom joined Rezidor in 1999 as Service Manager at the Radisson SAS Hotel, Scandinavia in Copenhagen, later he was promoted to Front Office Manager at the Radisson SAS Hotel Beijing. In 2002, he was appointed Hotel Operations Manager at The Diplomat Radisson SAS Hotel Manama – followed by positions as Hotel Manager of the Radisson SAS Hotel Hamburg and as General Manager of the Radisson SAS Hotel Galway. Since March 2008, Tom has been working as the Regional Director for Turkey, Azerbaijan & China, based in Istanbul. Tom arrived in Russia in 2009 to take on the position of Regional Director Russia, CIS, Baltics, Turkey, Azerbaijan & China. He was promoted to his current position in 2010.

As Area Vice-President, Tom Flanagan is in charge of operational issues for 46 hotels that are working under Radisson and Park Inn by Radisson brands in Eastern Europe.

Jobs Noticeboard on Facebook and Twitter

During summer of 2012, the Hotel School launched a new "Jobs Noticeboard" on Facebook. <https://www.facebook.com/GmitHotelSchoolJobsNoticeboard> and Twitter @GMITTourismArts

This was done in response to requests from industry looking for skilled students and graduates for specific roles or durations which are not covered by our work placement programmes.

Facebook & Twitter have proved to be the best way to reach the target audience of students and recent graduates.

Roles advertised so far include management staff, chefs, operational staff, PR/event executives, and even volunteers for charity events.

We also welcome jobs for Heritage, Film & Documentary & Art & Design.

The Jobs Noticeboard is being promoted to current students to highlight part time work opportunities, and is also being used to promote job opportunities to graduates.

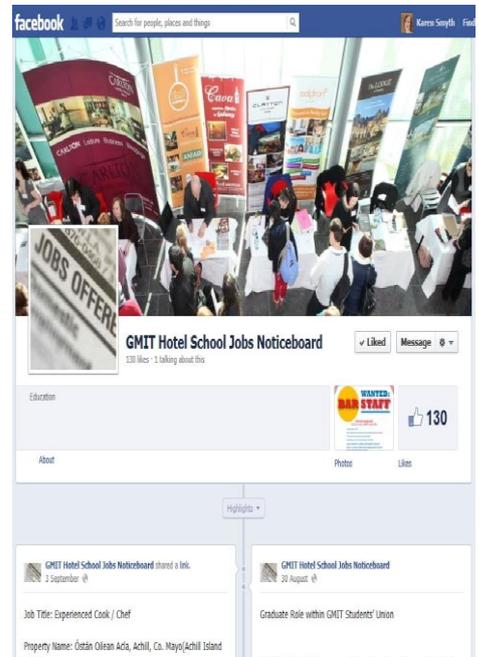
This service is free of charge to all industry partners and graduates, so if you have a role you would like us to advertise, please email the team at linksoffice@gmit.ie and we will post it for you.



GMIT College of Tourism & Arts Jobs Noticeboard

@GMITTourismArts

GMIT College of Tourism & Arts Alumni



IHI Business Management Games 2013



The 28th IHI Management Games took place in Limerick in March 2013. Whilst a team of students represented DIT, BSc in Hospitality Management eventually were the outright winners, the two teams from the College of Tourism & Arts, Galway, were highly commended.

Eight teams from all over Ireland, representing young hospitality managers of the future, took part and the overall prize included a 3-day tutored trip for the team and its tutor to Champagne Tattinger's historic Château de la Marquette and Vineyards in Reims, Northeast France, courtesy of wine importers Febvre and Co. Two teams representing the College of Tourism

& Arts were the teams from BA Hotel & Catering Management Year 4 and BB Hotel & Catering Management Year 3.

In both photos: L to R - Michael Vaughan, President of the IHF, John Mulcahy, Head of Food Tourism Education & Standards, Fáilte Ireland, Gregory Alken, Director of Febvre & Company, Fergal O'Connor, President of the IHI

The Teams

Top photo: L to R - Dominic O'Driscoll, Annabel Kane, Arvin Singh Grewal, Christopher Day & Santa Petkeviciute

Bottom Photo: L to R - Barry Horgan, Owen O'Driscoll, Brian Oliver, Gerard Walshe & Stephen Hayden

Student Profile: Mona Sweeney, 4th Year Student of Textiles, CCAM & Winner of the Vodafone DIT Student Design Awards



Mona Sweeney, a native of Achill Island, Co. Mayo and student of Textiles in GMIT'S Centre for Creative Arts & Media, won the overall Student Design Award at the Vodafone DIT Fashion Show on April 17th.

Mona received apart from the impressive title, a €2,500 cash prize for her design "Morphic Opulence" – **pictured left**. There were nine finalists and Mona expressed her delight at winning the coveted prize. "I am absolutely thrilled to have won this award, having seen the unbelievable talent on show in this year's DIT Vodafone Fashion Awards final. It's been an amazing experience to go through the whole design process from sketch to catwalk.

I got fantastic support from GMIT and all my lecturers in the Centre for Creative Arts and Media and truly wouldn't have been able to do it without them" Mona said. Mona's creation incorporates hand coloured silk chiffons and embroidered organza. It explores the dual theme of vulnerability and protection and the idea that fashion is human armour. "When we choose our clothes we choose how the world perceives us" said Mona. The outfit was modelled by Alannah Beirne at the fashion show, which is celebrating its 10th anniversary this year.

Robert Hyland, Sponsorship Manager at Vodafone Ireland said "We commend Mona Sweeney, who was a worthy winner of the Vodafone Student design award 2013.

Lecturer Profiles

Alumni Profiles

Please contact us if you would like to profile your career and company in future newsletters.

Email: linksoffice@gmit.ie

Join us on Facebook, LinkedIn & Twitter

Keep up to date on news, work placement & career development opportunities, and upcoming events & reunions. Join our "GMIT Hotel School Alumni" groups today:



Twitter: @GMITTourismArts

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Dr. Clare Gilsonan – Lecturer in Culinary Arts

The Fat Duck Experience...Like a Child in a Sweet Shop



Dr. Clare Gilsonan

Dr. Clare Gilsonan was awarded the ABBEST Scholarship in 2006 for her PhD proposal "An Investigation into Factors Influencing the Sensory Properties of Selected Irish Grown Organic and Conventional Vegetables", and was subsequently awarded her PhD from Dublin Institute of Technology in 2011. Prior to joining GMIT, she lectured in sensory science and food studies at St. Angela's College, Sligo, and was an assistant lecturer in culinary arts at Dublin Institute of Technology. She was also employed by DIT in a consultancy capacity to provide sensory support and expertise to a range of food companies. Her research has been presented at several conferences both nationally and internationally. She won best poster at the Annual Research Chefs Association Conference in Dallas Texas, in 2009 and has had her research published in peer reviewed scientific journals. Her research interests are in the area of culinary arts and science, sensory analysis and new food product development. She spent some time at Heston Blumenthal's "Fat Duck" Restaurant for 1 month during her summer break 2013. Here is her story...

It only seems like yesterday when I was packing my bags in search of a culinary adventure at The Fat Duck Restaurant. Opened in 1995 and awarded its third Michelin star in 2004, Heston Blumenthal has gone on to change the face of traditional gastronomy with his scientific approach to cooking.

Eating at the Fat Duck is an educational experience, a journey of discovery of new and unusual flavours accompanied by visual, tactile, auditory, and olfactory stimuli that are combined in the most surprising way. From glistening grapefruit pearls to edible sweet wrappers, from mock turtle soup to tea that is both hot and cold at the same time. Liquorice poached salmon and a very innovative representation of Botrytis cinerea, are just a few elements that are on Heston's 14 course tasting menu ...Imagination has no boundaries at The Fat Duck!

Stepping into any of the kitchens is like being transported into the future. Vac pac machines, water baths, ice filtration systems, the rocket, refractometers, paco jets, dehydrators, liquid nitrogen... the list of Heston's toys is endless. Similarly, sourcing the best quality ingredients from around the world is of paramount importance. For instance buying 100kg of truffles at £850 a kg is not cheap nor is purchasing Iberian cured ham at £240 a kg.

The attention to detail is phenomenal and a credit to Jonny Lake, Head Chef at the Fat Duck. Everything in the kitchen is measured and prepared according to recipes which have been rigorously tested. The hours are long and hard, most chefs' start at 7am and work straight through until midnight. However, each and every chef took time out of their hectic work schedule to explain a dish, process or ingredient. It's no surprise how it has earned its reputation as being one of the best restaurants in the world.

To conclude, I wish to thank Jonny Lake and his team for the wonderful experience I had at The Fat Duck. It was truly unforgettable! I really felt like a small child in a sweet shop!



Jacinta Dalton – Lecturer in Hospitality Studies
Fáilte Ireland's Food Ambassador



Left Photo – Jacinta Dalton; **Right Photo** – Benoit Lorge, Lorge Chocolatier, Kenmare, John Mulcahy, Fáilte Ireland, Martin Bealin, Global Village Restaurant, Dingle, Deborah Evers, Clareville House Kitchen Gardens, Ballyvaughan, Jacinta Dalton, CTA, Galway, Zack Gallagher, Irish Food Tours, Donegal Town, Mary Mc Gettigan, A Taste of Donegal Food Festival, Helen Mc Daid, Fáilte Ireland Food Tourism Manager, & Hugh O'Donnell, Kitty Kelly's & Hughie's Bar, Killybegs

Jacinta Dalton, lecturer in the GMIT College of Tourism & Arts, has been selected as one of eight new influential food tourism ambassadors or 'Food Champions' by Fáilte Ireland and will join its Food Tourism Network Development Programme. Food Champions are selected for their resounding passion and belief in Irish food and for actively influencing and shaping the future of Irish cuisine and food tourism in their region.

Jacinta lectures in Food & Beverage Management in GMIT's Galway campus and is the only academic among the eight selected 2013 Food Champions. A native of Galway and a graduate of GMIT, she has worked in GMIT's Department of Culinary Arts since September 2010. She is a member of SKAL Galway and is the co-founder of The Foodie Forum. As part of her role, Jacinta has just returned from her first trip to Norway. This is her story.....

Spending a week in a foreign country with 7 other people unknown to each other could have proven a daunting task – however when one saw the passion, the enthusiasm and the unrelenting desire by these individuals to create a unique food tourism product along the Western seaboard, it wasn't a difficult challenge at all! On 09th September, 2013 – the eight food ambassadors for *The Wild Atlantic Way* accompanied by John Mulcahy and Helen McDaid from Fáilte Ireland, set off on a journey of discovery to Norway. This trip was in a sentence "**a lesson in simplicity**". Norway, not too unlike Ireland, has a beautiful green landscape and is also experiencing a surge in interest in local Nordic food. We visited very remote areas where small enterprises such as goat farmers or cheese makers were capitalising on Food Tourism through collaboration and by offering a true taste of Norway - an indicator that people will travel to remote parts of a country if the food experience on offer is worthwhile. Their established driving routes are now being linked to the local food offering, where visitors can experience a true taste of the region they visit which is intrinsically linked to the culture and heritage of the region. Their product is very simply packaged with their key focus being on collaboration between local farmers, producers, accommodation providers and tourist attractions, whilst ensuring that the visitor is treated to a holistic experience which encapsulates the pride they have in their food and their heritage. Norway is an expensive destination with most basic commodities costing at least twice what we pay in Ireland, a further indicator that if the value proposition on offer is excellent – visitors are willing to pay a premium price for this experience.

We have much to learn from this model in Ireland and following on from this trip, the hard work now begins. Each of the ambassadors must now focus on building networks in their area with like-minded people who are interested in a collaborative approach to the development of activities along the Wild Atlantic Way – we have a beautiful natural product in Ireland, now we must work to develop the ancillary experiences for our visitors.

In Memoriam

Gene Raftery

Our Colleague & Friend



Gene joined GMIT in 1972. She was a member of the first hospitality and culinary team to join Galway Regional Technical College and helped set up and develop many of the programmes on offer today.

She was a true hospitality professional; whenever you met her she had a warm radiant smile and was always so gracious and generous with her time and knowledge. Gene taught across a number of programmes in GMIT and so many staff got to know her simply by their visits to the training restaurants. A colleague upon learning of her passing said to me in September "Gene was a wonderful lady and true industry pro – and she always found me a seat at somebody's table for lunch when I frequently forgot to make a reservation", she was admired by so many. Through her work she met and taught students from all walks of life. Her impact on tourism education has always been evident from feedback we receive from students & graduates; their interaction with Gene was always so positive and engaging. This was so evident on the day of her funeral when colleagues from the IOT sector and graduates travelled from all four corners of this island to attend her funeral and participate in the guard of honour.

Gene had many strengths as a lecturer - attention to detail was one of these. At the start of each academic year a new batch of wide-eyed, sometimes eager beavers would arrive in her class. She gently yet firmly explained restaurant standards and uniform requirements to the assembled audience and it is fair to say they rarely needed reminding again. Gene contributed to so many aspects of life in this Institute aside from her lecturing duties – she was involved in student development supports, she organised several retirement events (not just for hotel colleagues but indeed colleagues from around the Institute) and her skills in this field were called upon more so in recent years. She was a staunch supporter of many student fund raising initiatives and was always on hand to advise and guide.

Her retirement last winter was a sad occasion however Gerry Talbot and I were especially privileged to have had an opportunity to meet up with Gene and Liam and our colleague Ide Jennings in December 2012. We spent an hour chatting and reminiscing and despite her ill health she still managed to regale us with stories of years gone by –for a very short time I forgot she was ill.

We know and accept Gene is now in a better place and free from pain. However, she will always be remembered in this place for her outstanding contribution to tourism education, her friendship to many and her support and dedication to students.

'We only part to meet again' - John Gay

Cáit Noone
Sept 2013