



Hotel School students in the Connemara Training Restaurant, GMIT.

## Welcome to the first GMIT Hotel School Newsletter

Dear Friends & Alumnus,

Welcome to the first edition of the bi-annual Hotel School newsletter. Through this newsletter and our updated website ([www.gmit.ie/thehotelschool](http://www.gmit.ie/thehotelschool)) we plan to keep you updated on the many activities taking place in GMIT and the Hotel school. In the first instance we are in the process of setting of the hotel school alumni committee, more information to follow in the next newsletter but do watch the website for updates.

My thanks to all colleagues who helped develop and support this first edition. Do keep in touch with us and if you have reason to visit Galway you are always welcome back to GMIT.

I wish you and your families a very merry Christmas and a healthy 2010.

Best wishes  
Cait Noone  
Head of Hotel School

## Changes to Level 6 programmes

As some of you may know Failte Ireland have undergone many changes in the past year. One such change is that the national tourism state body will no longer run programmes in the IOTs in professional cookery, bar, tourism and hospitality studies. In place of these programmes are new nationally developed higher education level six awards, the new titles include:

- \*Higher Certificate in Culinary Arts
- \*Higher Certificate in Bar Supervision
- \*Higher Certificate in Hospitality Studies
- \* Higher Certificate in Tourism.

Further information is on our website.

### Dates for the Diary:

**Sunday, 13<sup>th</sup> December:**  
SKAL Christmas Party,  
Ardilaun Hotel, Galway

**Friday, January 29<sup>th</sup>:**  
Hospitality Educator's  
Forum (hosted by GMIT  
Hotel School), 10-1pm

**Wednesday, 3<sup>rd</sup> March:**  
HOTEL SCHOOL CAREERS  
FAIR

**Monday & Tuesday 1<sup>st</sup> &  
2<sup>nd</sup> March:**  
IHF Annual Conference,  
Radisson Blu, Galway

**September 2010:**  
GMIT Institutional Review

**April 23<sup>rd</sup>, 24<sup>th</sup> & 25<sup>th</sup>:**  
1<sup>st</sup> National Tourism Policy  
Conference, Dromoland  
Castle

**February – September or  
June-December 2010**  
Students available for  
work placement





The winning football team with staff team members John Long and Tom Conlon (missing from photo: Tomas Mangan)

## Hotel School raises €1,905 for Irish Cancer Society

GMIT Hotel School entered a team in a charity five-a-side football tournament which was organized by the Galway Branch of the Irish Hotel Federation, and took place on Tuesday the 29th of September. All proceeds from the event went to the Irish Cancer Society.

GMIT raised an impressive total of €1,905 through sponsorship and proceeds from raffle tickets, and supplied sandwiches for the teams on the day.

The team was made up of staff members John Long, Tom Conlon and Tomas Mangan, and a number of students from Professional Cookery, Bar Management and Retail & Customer Service Management. Recently retired staff member Johnny Carroll also refereed on the day.

There were 12 teams in total, and the Hotel School team WON the tournament, beating Hotel Meyrick in the final.

## New Exchange Link with Johnson & Wales University, US

Culinary Arts students have led the way in the exchange relationship with Johnson and Wales University to-date.

Earlier this year Marion Coy, President of GMIT, Bernard O'Hara, Registrar and Cait Noone, Head of School visited the Providence

campus and both presidents signed a Memorandum of Understanding.

A subsequent visit from JWU colleagues occurred in late May this year and the agreement was further developed.

In February 2010 it is expected that

at least five management students from Hotel Management & Tourism Management will begin a college exchange programme in Providence and follow this up with a work placement opportunity in the Providence/Newport/Boston areas.

## Great Interest in Hotel School Programmes on GMIT Open Day

GMIT held its annual Open Day on Wednesday, 11<sup>th</sup> of November and staff and students from the Hotel School contributed greatly to its success.

Students and Careers Guidance teachers from all around the region visited and were offered:

- Information on all Hotel School programmes
- Guided tours of the Hotel School by current Hotel School students
- Non-alcoholic Cocktail Making demonstrations
- Restaurant & Restaurant Service Viewing
- Live Production Kitchen
- Live Pastry Class
- Live Pancake / Waffle Making
- Hotel School DVD Presentation & visual representations of student work

## School Industry Liaison Body

The school is currently in the process of setting up the first Hotel School Industry Liaison Body. The group will be divided into two sub groups – school patrons and curriculum review.

The first group is made up of leading

hoteliers who are graduates of the school. Their role as patrons is to advise and assist the school in terms of strategic development.

The latter group will meet with lecturers on an annual basis to review curriculum design and assessment and help us ensure all is

in line with current industry standards. The first meeting of the latter group is expected in late May 2010. Further details will be available in the next newsletter.

## Mary Reid, Hotel School, wins GMIT President's Award

### Departures:

Best wishes to the following staff members who have retired in recent weeks and months:

Richard Bolton

Johnny Carroll

Michael Duffy

Carmel Gilligan

Michael Glynn

Tom Keaveney

Pat Kivlehan

Teresa Morgan

Frank O'Connor

Leonie Quinn

Mary Reid, culinary arts lecturer in the Hotel School at GMIT, has won the 2009 GMIT President's Award for Teaching Excellence for her work teaching and training award-winning culinary arts students in GMIT.

Ms Reid, from Knappaghbeg in Westport, qualified as a chef in 1987 and taught at DIT Cathal Brugha St in Dublin for several years after completing third-level programmes in Teaching Practice and Supervisory Management. She joined the staff of GMIT Hotel School in 1995 and recently completed a Master of Science in Culinary Innovation.

She is an external examiner for professional cookery and apprenticeship programmes in four Institutes of Technology in Ireland, and an international judge for the Association of European Hotel & Tourism schools.

In addition to teaching on the part time BA Culinary Arts programme, of which she is Chair, she actively trains and supports students who have won top awards in national and international culinary arts competitions.

Head of the Hotel School, GMIT, Cáit Noone, says: "Mary Reid is an outstanding lecturer, a real motivator and champion for all students, irrespective of their academic discipline. She is enthusiastic in her

approach to preparing Hotel School students to represent Ireland in prestigious international competitions such as the European Association of Hotel and Tourism Schools (AEHT) - pastry category, which has just taken place in Croatia (Nov 2009), and the upcoming Mondiales Art Sucres in Paris in 2010".

Mary's students have won several awards including gold and silver medals at events such as the All Ireland Belcolade Confectionary Competition (2008), Chef Ireland Grand Prix - 10 Gold medals and 10 silver medals over the last five years, Pallas Food National Award (2009), AEHT competition (Estonia 2008) – Gold medal, and the National Apprenticeship Competition, the winners of which went on to represent Ireland in the World Skills Olympics Pastry category in 2007 and 2005.

*Regina Daly, Press Office, Dec 09*



I-r: Mary Reid with Marion Coy

## Book Launch for Louis Smith, Hotel School, GMIT

Louis Smith, Culinary Arts lecturer launched his first book, "Forest Fungi in Ireland", in GMIT on Tuesday, 1<sup>st</sup> of December.

The book, a general history of edible mushrooms, is co-authored by Paul Dowding from Trinity College and is the first book to be published on Irish Fungi.

"The book identifies over 40 edible mushrooms which have all been

found in the west of Ireland and eaten by myself", explains Louis.

The book looks at the general history of edible mushrooms, the biology, classification and conservation of wild fungi including finding, using and preserving wild edible mushrooms. It also contains an identification guide to poisonous and edible mushrooms with colour photos.



I-r: Louis Smith with Cáit Noone, Head of the Hotel School, and John Fennessy of Coford.

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*"We never think entirely alone: we think in company, in vast collaboration; we work with workers of the past and of the present. [In] the whole intellectual world ... each one finds in those about him [or her] the initiation, help, verification, information, encouragement, that he [or she] needs".*

A. G. Sertillanges



Catherine Toolan BA in Hotel Management, 1997  
**Executive Director of International Sports Events for ARAMARK International**

Catherine is Executive Director of ARAMARK International, part of ARAMARK Corporation, a \$13B USD company headquartered in Philadelphia, employing 250,000 people with operations in 22 countries worldwide. After leaving GMIT, Catherine went on to complete a graduate management training programme with the Forte hotel group which was subsequently acquired by the Compass Group.

### GMIT Hotel School Alumni

As part of the graduate training programme she was based in London and covered projects in Edinburgh, Nottingham, Paris and Dublin. She then completed a Masters in Management and Organisation in UCD and a post graduate masters in Asian/Western Business culture in Tsinghua University, Beijing in 1999. "I joined the Campbell Bewley Group in 2001, first working with Bewley Cafés and then with Campbell Catering Ltd., which was acquired by ARAMARK in 2004. As part of this acquisition I moved to China in 2005 to establish ARAMARK's food service business and start to build the infrastructure for the 2008 Beijing Olympic Games.

I personally always look for a balance of academic and social skills when I am choosing my management team for projects. To me, it demonstrates an individuals ability to empathise, see the bigger picture and multitask, which are critical characteristics for project management and successful project execution." *GMIT Today Dec. 09*

### GMIT Hotel School Graduate Wins Young Hospitality Manager Of The Year At National Awards



Aidan Ryan (second left), receiving his award from Minister of State Martin Mansergh (first left) and IHI representatives.

A graduate of the Hotel School in Galway-Mayo Institute of Technology (GMIT) has won the 2009 Irish Hospitality Institute (IHI) Young Hospitality Manager of the Year Award.

Aidan Ryan, from Dundalk, is a graduate of the Bachelor of Business in Hotel & Catering Management (block release degree) and the one year add-on honours degree, and also winner of two GMIT Student of the Year awards.

He is currently working as Deputy General Manager of the Royal Marine Hotel in Dun Laoghaire.

The IHI Young Hospitality Manager of the Year award recognises excellence by young managers in the tourism and hospitality industry. Sponsored by Fáilte Ireland, it is presented to a nominated young manager who has demonstrated exceptional quality in work performance.

The Hotel Management block release degree incorporates two work placements. During his time in GMIT Aidan worked at the Ballymascanlon House Hotel and in Montreux, Switzerland. "Both placements proved invaluable to my career" said Aidan. "The GMIT block release programme equipped me very well for my first steps into management in the industry as it combines practical experience and management theory."