

Hotel School Times, *Winter 2010*



Students from Athenry Vocational School enjoy a cocktail demonstration during a recent Taster Day in the Hotel School

Welcome to the third edition of the bi-annual Hotel School Times. Through this newsletter and our updated website we continue to keep you updated on the many activities taking place in GMIT and the Hotel School. You can also keep in touch by joining us on Facebook and LinkedIn.

The last semester has been a very busy one with a significant increase in student numbers and more student achievement stories. Conferring in November saw 19 different student awards on offer and all were sponsored by our very generous industry colleagues.

This semester also saw the retirement of our President Marion Coy. Marion told us at graduation how she started in her teaching career in GMIT in the Hotel School and it was quite poignant that her last graduation in Galway was with our school. Marion has always been a great supporter of the school and we will

really miss her. However good news reaches us that she has been invited by Failte Ireland to join the new Regional Tourism Development board Failte West. We send Marion our good wishes as she embarks on retirement and I have no doubt we will continue to see her good work in the tourism industry.

Finally, we recently had an Alumni Committee Meeting in the school. We hope to organise an event in the summer of 2011 but need your help. If you know of any colleagues or friends who attended the Hotel School, please ask them to register with the Links Office (contact details below).

I wish you and your families a very merry Christmas and a happy and healthy 2011.

Best wishes
Cait Noone
Head of Hotel School

SKAL International Galway

Skål is a professional organisation of tourism leaders around the world, promoting global tourism and friendship. It is the only international group uniting all branches of the travel and tourism industry.

Its members, the industry's managers and executives, meet at local, national, regional and international levels to discuss and pursue topics of common interest. Skål Galway is one of the largest branches in Ireland.

If you are working in the industry in the Galway region, please consider joining. Skål membership costs €95 for the year and provides lots of opportunities for networking and socialising. Further details are available from the club secretary Tom O'Dwyer (Email: galwayskal@eircom.net).



Dates for the Diary:

22nd January, 2011:
GMIT Open Morning for mature student applicants.

8th – 10th February, 2011:
CATEX 2011 Exhibition & Chef Ireland Competition, RDS, Dublin.

March 2011 (exact dates to be confirmed):
IHI Business Games

7th & 8th March 2011:
IHF Conference 2011. Slieve Russell Hotel and Country Club, Ballyconnell, County Cavan.

Wednesday 6th April, 2011:
Hotel School Careers Fair, 10am – 12.15pm. Contact Links Office for more details.



Hotel School students donate 30 gourmet meals to Lions Club



Bar Management student Declan Lafferty, Galway Lions Club President Noel Meehan, lecturer John Long and Culinary Arts student Lana Vlahovic.

Hotel School students have volunteered to prepare, cook and serve a Gourmet Dining Experience for thirty guests that will be auctioned off to the highest bidder during the Galway Lions Club 'live' radio auction on Galway Bay FM in December.

The students will prepare the 30 five-course gourmet meals under the supervision of college lecturers John Long and Colin Gilligan, and serve

the meals in one of the Hotel School's training restaurants in January.

This is the fourth year that Hotel School students and staff have donated this gourmet prize to the Lions Club Christmas auction.

GMIT has been supporting the Galway Lions Club for thirty years through a range of fund-raising activities such as the making and sale of Christmas puddings to staff and friends of GMIT, street collections, fashion shows, the gourmet meal prize and other events lead by members of staff from the Hotel School.

Culinary Arts lecturer John Long says the GMIT Hotel students came up with this idea some years ago and have continued to offer this meal experience since. "Students benefit from being involved in such a worthwhile event as part of their social engagement within the wider community. Organising and hosting these events helps develop skills the students will continue to use in their chosen career paths."

Increased CAO points for Hotel School programmes

CAO points for level 7 programmes in the Hotel School increased significantly for the academic year 2010-2011.

The Bachelor of Business in Hotel & Catering Management went up from 140 points to 200 points, and the

Bachelor of Culinary Arts increased from 140 points to 275.

The highest points requirement was for the Bachelor of Business in Event Management & PR at 310 points.

Guest Lecturers in the Hotel School

Recent Guest Lecturers in the Hotel School include:

- Joanna Sweeney, Sligo Institute of Technology: *Ecolabels and Alternative Tourism - Volunteer Tourism*
- Michelle O' Donnell, Gourmet Tart Company
- Euro-Toques and La Rousse Foods Cookery Demonstration with Seamus Commons, Head Chef, Knockranny House Hotel: *Connemara Hill Lamb - "Exploring the Lesser Cut"*
- Dr. Maeve Edwards, NUIG: *Presentation on Sea Vegetables and Sea Weed.*

Retired Staff Christmas Lunch 2011

(Photos courtesy of Paul Scannell)



Pat Kivlehan & Ide Jennings



Nora & Liam Hanratty



Frank & Drucilla Dempsey



Oscar & Betty Gantly



Teresa Morgan & Paul

GMIT wins two international awards for language training website for catering industry

GMIT has won two international awards for an innovative language training project for the catering industry, designed and developed in co-operation with six other EU countries.

The EuroCatering Language Training Project (www.eurocatering.org), is a free online language training package for restaurant and kitchen workers.

The project has been awarded the European Language Label (ELL) award in four EU countries and the CALICO Esperanto Access to Language Education Award.

GMIT French lecturer Anne Brindley represents Ireland on the international team and is co-ordinator of the GMIT

team which involves the Hotel School and the School of Humanities:

"There is a huge demand for this kind of upskilling online training package as there is greater mobility now more than ever with people in this industry taking up employment in different EU countries and requiring relevant language skills for their jobs."

"The website provides visual and audio-communicative scenes with a variety of real-life situations in restaurants and kitchens. We're currently using this resource as a teaching tool to students on the B.B in Culinary Arts in the GMIT Hotel School." explains Ms Brindley.



Neven Maguire to guest lecture Culinary Arts students

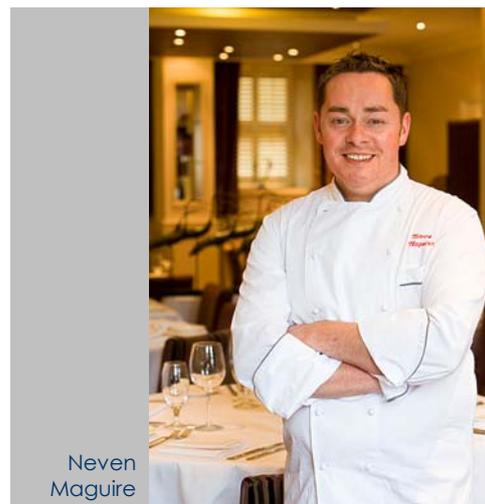
Award-winning chef Neven Maguire will visit the Hotel School in February to deliver a guest lecture to culinary arts students in the newly refurbished Demonstration Theatre.

The Hotel School is developing a new programme where national and international acclaimed chefs will visit the school, meet students and staff and deliver demonstration lectures for culinary students.

Neven (right) won Best Celebrity Chef at The Irish Restaurant Awards in 2009 & 2010. His restaurant MacNean House in Blacklion, Co Cavan, also won Best

Customer Service in Ireland in 2010, and is described as "the leading restaurant in the country", by the Bridgestone Irish Food Guide.

GMIT Culinary Arts students recently went on a day trip to MacNean House with their lecturers Mary Reid and Sinead O'Connor Lomas, and thoroughly enjoyed the experience. The visit included a five-course gourmet dining experience where Neven explained each course on the menu and provided all with a signed copy of his latest book.



Neven Maguire

New Civic Engagement Module for Hotel School

During the past academic year, the SIF (Strategic Innovation Funded) Office at GMIT in conjunction with three colleagues from GMIT, Ann Flanagan Kelly (Hotel School), Evelyn Moylan (School of Business) & Carina Ginty (SIF office) have developed a new civic engagement module in conjunction with NUIG.

The module will allow students an opportunity to work with community groups such as Foroige and COPE

Galway and better understand how service learning works at community level.

Students in the Hotel School have been involved in various volunteering roles over the years; this module will now allow an opportunity to work with additional community groups, better understand the needs of such groups and gain academic credit for their work and achievements.



Alumni: Join us on Facebook and LinkedIn

We have recently established a presence on Facebook and LinkedIn to keep in touch with Alumni. We will use these groups to keep Alumni up to date on news, work placement and career development opportunities, and upcoming events and reunions.

Join our "GMIT Hotel School Alumni" groups today:



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Profile: Avril Bannerton National Diploma in Hotel & Catering Management, 1986



Avril Bannerton,
Owner - Synergy Project Management

Avril Bannerton is a graduate of the National Diploma in Hotel & Catering Management, and has recently been awarded *Image Businesswoman of the Year 2010*.

Avril founded the 'Night on the Town' event company in Dublin in 1992. She then went on to launch 'Event World' in 1996, one of Ireland's most successful event management companies, with extensive corporate clients. Event World

was sold to a UK company in 2001 and, when the buy-out was complete, Avril set up her current company, Synergy Project Management, focusing on event design and operations, marketing and sales.

Avril produces innovative new events, which combine entertainment, unique interactive experience, celebrity engagement, and socialising. Her company employs fourteen people full-time, with hundreds more contracted to work at the shows and exhibitions.

Some of the successful events Avril has staged in Dublin include the award-winning *Taste of Dublin*; the recent *Taste of Christmas* show in Dublin's new Convention Centre; the *Top Gear Festival*, based on the hugely popular BBC TV show and motor racing track; and the unique fashion and styling show with Trinny and Susannah, *Style in the City*. Having introduced Dublin's first festive ice skating event, *Dublin City on Ice* at Smithfield in 2002, Avril launched Ireland's premier seasonal ice rink, *7UP Christmas on Ice* at the RDS the following year. Now in its 8th year, the family ice skating event is happening this year on Arnotts' rooftop in Henry Street, and again at the RDS in Dublin, and attracts over 150,000 visitors a year.

Graduate chef Una Donoghue short-listed for European award

A GMIT Hotel School graduate recently competed in the finals of the prestigious Euro-toques Young Chef competition.

Una Donoghue from Mullingar graduated from the Total Immersion Chef Programme in November 2010. Una currently works in the Egg Restaurant at Avoca, Rathcoole.

"It is very encouraging to see the next generation of young and inspired cooks coming up the ranks," commented special guest judge and 2 Michelin star Chef Brett Graham from The Ledbury London. "I was very impressed at the finalist chefs' level of skill and while flavour was the most important element of the final dish being judged, each finalist also utilised modern techniques while maintaining the classic base."



Frank O'Connor, Lecturer / Mentor,
GMIT, Una Donoghue, TICP 2010, &
Carrie DeSoye, Acting Secretary-
General Euro-toques Ireland.