

# Hotel School Times, Winter/Spring 2012



December 2011: Hotel School Students volunteered to prepare, cook and serve a gourmet dining experience for thirty guests which was auctioned on Galway Bay FM on December 9th. All proceeds went directly to Galway Lions Club

Dear Friends & Alumnus,

Welcome to the Winter/Spring edition of the bi-annual Hotel School newsletter. Through this newsletter and our website ([www.gmit.ie/thehotelschool](http://www.gmit.ie/thehotelschool)) we aim to keep you updated on the many activities taking place in GMIT and the Hotel school.

This edition of the newsletter focuses on the many student and graduate achievements that you may have seen in the media. It is very exciting to see colleagues do so well in the tourism industry and we encourage you to use the school and staff if we can assist you in any of your endeavours.

I would like to draw your attention to an exciting new event taking place in GMIT in February – we will be hosting the first national “**Foodie Forum**” on Thursday February 2nd 2012. The event will be an interactive one day experience which will showcase the abundance and variety of excellent local and artisan produce available in Ireland. In addition, the event aims to support local food businesses and promote consumer sustainability.

The forum will include a series of Master classes with leading chefs and seminars by well known and established industry

## Recent Appointments:

- **Gerry O’Neill** - Head of Department for the Department of Hospitality and Culinary Arts, Hotel School, GMIT. Gerry has been a member of the Hotel School lecturing team since 1989, and takes up his new role in January 2012.
- **Damien O’Riordan** - General Manager, Ritz-Carlton Powerscourt.
- **Eilish Wall** - Sales Manager for the Irish meeting and corporate market, Ritz-Carlton Powerscourt.

professionals. In addition, visitors can experience micro-brewers and participate in food and wine workshops coupled with an indoor market of local producers. (For updates follow the team on Twitter @thefoodieforum and find TheFoodieForum on Facebook.)

Finally, if you do know of any alumni who have not registered their details with the LINKS office do send this newsletter to them and encourage them to join. They simply need to email [linksoffice@gmit.ie](mailto:linksoffice@gmit.ie) with their contact details, year of graduation and programme they graduated from. In addition if you have any ideas for features you would like to see in the newsletter do let the team know.

My thanks as always to the LINKS office team Karen, Jessica & Margaret who helped prepare this edition.

I wish you and your families a happy and healthy New Year.

Best wishes



Cáit Noone,  
Head of Hotel School

## Dates for the Diary:

### 10<sup>th</sup> January, 2012:

Faite Ireland Regional Roadshow 2012, Radisson Galway – 5pm

### 2<sup>nd</sup> February, 2012:

“Foodie Forum”, Hotel School, GMIT, Galway. Register your interest at <http://tiny.cc/foodieforum>. Tickets: available January 9th - January 20th only, €10 per ticket, €35 for celebratory dinner. Call Margaret at 091 742249 to purchase tickets. Students presenting a valid ID student card will be admitted free.

### 5<sup>th</sup> & 6<sup>th</sup> March, 2012:

Irish Hotels Federation (IHF) Showtel 2012 - Annual Conference and Trade Exhibition, Hotel Kilkenny

### 7<sup>th</sup> March, 2012:

Hotel School Careers Fair, 1.30pm – 4.30pm.

### 22<sup>nd</sup> March, 2012:

Titanic Commemoration Dinner, Connemara Training Restaurant, Hotel School, GMIT, Galway



The "Elder Lemons" visit Thomond Park

## The "Elder Lemons" – Retired Staff Update

A number of retired staff from the Hotel School have recently formed a social group led by Pat Kivlehan (Chair), Michael Duffy (Secretary), and Johnny Carroll (Treasurer).

The group calls itself "The Elder Lemons" and meets regularly, organises trips, and fundraises for various charity events. Recent activities include dinner and entertainment at "Trad on the Prom", a trip to Thomond Park, The Sin Bin and the Hunt Museum in Limerick, a tour of Croke Park and a Pitch & Putt Challenge at Liam Mellows.

The group was also heavily involved in a recent "Come Dine With Me" charity event in aid of Console, Cancer Care West, Down Syndrome Ireland – Voices for Galway and Galway Lions Club. Johnny Carroll held position of MC for the night, while others included Pat Kivlehan, Richard Bolton, Joe Malone, Michael Glynn, Ide Jennings (Chef du Jour), Liam Silke (Crier / Meet & Greet) and Michael Duffy (Restaurant Service).

If you would like to catch up with our "Elder Lemons", please contact Michael Duffy (Secretary) at 087 2450839.

## Research News – Genetically Modified Food

Martin Ruffley, Lecturer, Hotel School, GMIT, and PhD candidate with the Department of Sociology and Political Science, National University of Ireland, Galway (NUIG) is currently working on a paper in the area of Risk, Science and the Politics of Genetically Modified Food with Dr George Taylor (NUIG)

Research by Bord Bia and Failte Ireland suggests that Ireland is viewed as a clean, green island with a pristine landscape, producing excellent quality food produce. More recently, Ireland has endorsed EU proposals, allowing the marketing of GM food, ingredients and feed in Ireland.

Leading Chefs and food writers have announced their opposition to GM, maintaining that

Biotechnology firms have imposed a 'genetic experiment on the public'. However, there is an argument that no environment or ventures exist in which risks are completely removed. The objective should be not to halt development at all costs, but establish how a risk is to be managed, in order to achieve a balance between the potential costs of regulating against risks, and other important objectives such as economic growth and employment.

Please contact Martin at [martin.ruffley@gmit.ie](mailto:martin.ruffley@gmit.ie) for more information, or to make a contribution to this important area of research.



Martin Ruffley, GMIT

## GMIT launches 12-language catering training website

An award-winning language training website developed by Galway-Mayo Institute of Technology (GMIT) and seven other EU partners is now available in 12 languages including Irish.

[www.eurocatering.org](http://www.eurocatering.org) the free professional training website for the restaurant and catering industry, is accessible in Irish, English, French, Spanish, Dutch, Galician, Slovenian, Finnish, German, Norwegian, Polish and Italian.

The interactive language website has 34 sections showing individual scenes in a kitchen and restaurant environment. Each scene stimulates learners to acquire more words and terminology pertinent to the task. The scenes are supported by real-life dialogues with attractive characters and backgrounds.

The web-based language package will enable students to learn vocabulary and communicative skills for placements abroad in a kitchen or restaurant.



Anne Brindley, Colin Gilligan and Cait Noone from GMIT with the Eurocatering team

## Irish Food Showcase for Volvo Ocean Race 2012

The Volvo Ocean Race is an International, competitive, global ocean sailing race, and next year the race arrives back in Galway as the final port destination.

The race teams will be based at Galway Docks and visitors to the event can also spend time at the Global Village which will be located in South Park, and accessed via a new temporary pedestrian bridge.

The Global Village will feature four "pillars" – Food, Innovation, Green and Marine, plus lots of other fun activities for families and visitors. Cait Noone, head of the Hotel School is leading the Food pillar and is currently working with

many national groups including Bord Bia, Enterprise Ireland, Euro-toques, Irish Hotels Federation and the Restaurant Association of Ireland. The objective is to develop a food pavilion which will host a Global Showcase of Irish Food to a world audience.

The Global Village will also host an entertainment platform where visitors can enjoy an International Fashion Show, Music Events, Gala banqueting and a truly spectacular American 4th July party.

Mark the dates in your diary - the Race Village will be open from June 28th to July 8th 2012, and the boats



are expected on July 3rd. If you have a hospitality business and are interested in getting involved please contact Cait at [cait.noone@gmit.ie](mailto:cait.noone@gmit.ie)

## First ever Nutrition & Cookery Programme for Male Carers delivered in Hotel School



Left to Right: Sharon Deering, The Carers Association; Marguerite O'Donnell, HSE West; Eamonn Hoult, GMIT; Michelle Harrison, HSE West, and Cait Noone, GMIT.

The HSE West Carers Department and Dietetic Services Department in

partnership with The Carers Association and Galway-Mayo Institute of Technology (GMIT) recently delivered an innovative "Nutrition and Cookery Course" for male family carers in Galway – the first of its kind in Ireland.

The reason male carers were specifically selected for this initiative was because male family carers often have to take over preparing meals and arranging grocery shopping for their spouse, parent, child or sibling due to a change in their loved one's condition (e.g. due to a Stroke, Multiple Sclerosis, a Cancer diagnosis, etc.). In addition, it was felt that the course would also have

the dual effect of being a social outlet and a social support for male carers.

The course had a very practical focus and carers were given many opportunities to practice cooking different meals. It also included guidance on how to provide a nutritious diet, portion sizes and the range of special diets or therapeutic diets which the carer or the care recipient may be adopting.

The practical sessions were delivered by Eamonn Hoult, from the Hotel School, and these sessions reinforced all aspects of the programme.

## New Marketing Group Launched to Attract Business Tourism to Galway

A number of Galway businesses have come together and formed the 'Meet in Galway' group to target potential overseas meetings and conferences to come to Galway.

The group comprises a number of local meeting and conference venues, hotels, and conference organisers. They will be working closely with both GMIT and NUI Galway to help encourage staff and researchers to become "conference ambassadors" and nominate Galway for meetings & events.

"Anyone can be a conference ambassador", says group member Kerry O'Sullivan. "If you can influence your colleagues to bring your international conference to Galway, the "Meet in Galway" group will assist you every step of the way, from bidding, organising and delivering to supporting site visits and post event follow up."

Contact the Meet in Galway group on [info@meetingalway.ie](mailto:info@meetingalway.ie) for more details.



The "Meet in Galway" group

## 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 and LinkedIn

Keep up to date on news, work placement & career development opportunities, and upcoming events & reunions.

Join our "GMIT Hotel School Alumni" groups today:



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## Alumni Profiles

### Andrew McLoughlin, General Manager, Jurys Inn Derby



Andrew McLoughlin

Originally from Ballyfermot, Dublin, Ireland, Andrew gained an Honours Diploma and Degree in Hotel & Catering Management at GMIT, Galway before starting his career with The Jurys Doyle Group.

Andrew moved to London for his first position as receptionist in the Clifton Ford Hotel. Since this time Andrew has held a number of managerial positions including Deputy General Manager in four Jurys Inns hotels.

One of Andrew's previous Deputy positions included the opening and first year operation of Jurys Inn Derby. Andrew has now returned to Jurys Inn Derby to take up the role of General Manager – a fantastic achievement for someone at the young age of 28.

"This is an industry where success can be achieved, but not without hard work. I enjoy working with and meeting so many different people. It is so important to never forget where you came from, to treat all people with the respect they deserve", says Andrew.

"I set myself objectives when I left home to come to London - to work and gain experience in the 4/5 star market and ultimately to become a General Manager before I was 30. I have worked hard, dedicated myself to this industry, learned and listened to many great people. I feel now I am in the position where I can help shape and support young graduates/managers looking to succeed in a very competitive but rewarding industry."

### Aidan Ryan, General Manager, Royal Marine Hotel, Dun Laoghaire

Aidan began his career in a family run hotel called Ballymascanlon House Hotel, outside Dundalk in Co. Louth. He was encouraged by his manager to apply to Galway-Mayo Institute of Technology for the Bachelor of Business in Hotel Management (Block Release).

He graduated with a Distinction and as Student of the Year on his programme in 2002, and then progressed on to the final year of the BA in Hotel Management in GMIT. He graduated from this programme with honours and as Student of the Year.

Aidan then worked in senior positions at Jurys Ballsbridge Hotel, Berkeley Court Hotel, and in 2007, was appointed Deputy General Manager of the 4 Star Royal Marine Hotel in Dun Laoghaire. The hotel had just reopened as a 228 bedroom luxury hotel following a 60 million euro re-development.

Two years later, at the age of 29, Aidan was appointed General Manager of the Royal Marine Hotel, responsible in full for its operations and future and was the recipient of the Irish Hospitality Institute Young Hospitality Manager of the Year 2010.

"I believe that a combination of practical experience and academia is vital for any hospitality manager to succeed in today's world", says Aidan. "I will always be thankful to the lecturers at the GMIT Hotel School for their time, patience, support and guidance as I would not be in the place I am today without them. My time spent at GMIT has prepared me and my colleagues for the real life challenges that we face in our industry today."



Aidan Ryan