# Searmanas Bronnta na Scoile

School Award Ceremony 2024





#### **CUIRIMID FÁILTE CHROÍÚIL ROMHAT**

A Mhaca Léinn, a Theaghlacha, a Urraitheoirí agus Cairde INSPIRED na nEalaíon Cócaireachta.

Fáilte chuig searmanas bronnta bliantúil Scoil na nEalaíon Cócaireachta agus na Teicneolaíochta Bia. Is cúis mhór áthais dúinn ceiliúradh a dhéanamh ar éachtaí na mac léinn. Ní fhéadfaí an ócáid seo a chur ar siúl gan tacaíocht na gcomhpháirtithe tionscail.

Cruthaíonn clár Chairde INSPIRED na nEalaíon Cócaireachta nasc idir an scoil le hearnáil na tionsclaíochta agus leis an nasc seo cuirimid go mór le hoideachas agus le héachtaí na mac léinn. Mar sin, is ceiliúradh é an ócáid seo a thugann aitheantas ar an tacaíocht láidir tionscail a chuirtear ar fáil do Scoil na nEalaíon Cócaireachta agus na Teicneolaíochta Bia agus dá soláthar oideachais.

Cuireann sé ríméad orm mar Cheann Scoile na gradaim seo a bhronnadh agus cuirim fáilte romhaibh uilig arís chuig an gceiliúradh speisialta seo.

#### A WORD OF WELCOME

Dear Students, Families, Sponsors and INSPIRED Friends of Culinary Arts

Welcome to the School of Culinary Arts and Food Technology's annual prize-giving ceremony. It is with great pleasure that we celebrate the achievements of students' successes. This event would not be possible without the support of the industry partners.

The INSPIRED Friends of Culinary Arts programme connects the school with industry and by this connection we enhance the students' education and achievements. So in many ways this event is also a celebration and recognition of the strong industry support provided to the School of Culinary Arts and Food Technology's educational provision.

As Head of School I take great pleasure in presenting these awards and welcome you once again to this special celebration of success.



# DÁMH NA NEALAÍON AGUS NA NDAONNACHTAÍ FACULTY OF ARTS AND HUMANITIES

SCOIL NA NEALAÍON CÓCAIREACHTA AGUS NA TEICNEOLAÍOCHTA BIA
SCHOOL OF CULINARY ARTS & FOOD TECHNOLOGY

### SEARMANAS BRONNTA AWARD CEREMONY

An Cheathru Láir, Gráinseach Ghormáin, Baile Átha Cliath 7
Central Quad, Grangegorman, Dublin 7

Dé hAoine, 25 Deireadh Fómhair 2024 Friday 25<sup>th</sup> October 2024

# Gradaim Acadúla ACADEMIC AWARDS

Irish Healthcare Catering Professionals Association (formerly CMAI) \*\* Dervilla Sheedy Memorial Award \*\*

Ross McGovern

Most successful student in Industry Internship on the Bachelor of Arts (Hons) in Culinary Arts

Gallagher's Boxty House Award

Tasha Matibwira & Disha Naik

Most Promising Students in Gastronomy

#### **The Bolton Trust Award**

**Rebekah Dooley Adamson** 

Best Overall Academic Student in Culinary Entrepreneurship on the Bachelor of Science (Hons) in Culinary Entrepreneurship

#### O'Brien Ingredients Award

Isobel Kane

Best Overall Academic Student 2024 on the Bachelor of Science (Ord) Baking and Pastry Arts Management

#### Freshways Food Co. Award

**Anna McGrane** 

Best Overall Practical Student on the Higher Certificate in Culinary Arts (Professional Cookery Practice) ....

IBA Award Isobel Kane

Highest Mark in Year 3 Artisan Bread 2024 on the Bachelor of Science (Ord) Baking and Pastry Arts Management

Andrew Ingredients - Baker of the Year Award

Highest Practical Mark in Year 1 & 2 in 2023 and 2024 on the Bachelor of Science (Ord) Baking and Pastry Arts Management

**Paul Ferry** 

IREKS Award Hazel Fenion

Best Overall Academic Student in 2024 on the Bachelor of Science (Hons) Baking and Pastry Arts Management

**Coppinger Uniforms Award** 

Student of the Year on the Bachelor of Arts (Ord) Culinary Arts

**Dereck Vale** 

Dr JP Mc Mahon Award

Student of the Year on the BA (Hon) in Botanical Cuisine

Anissa Mokhtar

Most Outstanding Student on the MA Gastronomy & Food Studies Full Time Programme

Part Time Programme

Nan Xiang Andy Shilling

#### Dr Linda Shiue Award

Student of the Year on the MSc in Applied Culinary Nutrition

Caroline Vasiliu

#### **Westland Horticulture Award**

Academic Excellence in Horticulture for the highest overall GPA in the Award Years (L6,7 & L8)

**Graham Fallon** 

#### **Andrew Ingredients Award**

Highest achievement mark in Sugarcraft on the Bachelor of Science (Hons) Baking and Pastry Arts management

#### **Robot Coupe Award**

Best Student in Food Product Development on the Bachelor of Science (Hons) in Culinary Entrepreneurship

**Rebekah Dooley Adamson** 

**Caroline Rose Kennedy** 

Panel of Chefs of Ireland

Best Overall Student on the BA (Hons) Culinary Arts

**Alanna Moffitt** 

Compass Ireland - David Gumbleton Memorial Award

Best BA (Hons) Culinary Arts student in Hot Kitchen

**Pattricha Vosilius** 

#### Scoláireachtaí/Gradaim SCHOLARSHIPS/AWARDS

#### **Press-Up Hospitality Group**

For students in the 3<sup>rd</sup> year of the BA (Hons) Culinary Arts For students in the 2<sup>nd</sup> year of the Higher Certificate in Culinary Arts Nathan Farrell Sarah-Jane Mongan

Sodexo Siobhan Boyle

For the Higher Certificate in Culinary Arts (Professional Cookery Practice)

Mars Ireland Amy Cashen

#### **Diageo Rising Star Award**

For the BA(Hons) in Culinary Arts Winner

**Rebecca Donnelly** 

#### **Musgrave MarketPlace**

For students in the 2<sup>nd</sup> year of the BSc (Ord) Baking & Pastry Arts Management Lohgan Whitt For students in the 2<sup>nd</sup> year of BA (Hons) Culinary Arts Midhnav Manoj & Miguel Kongthon

#### Diageo Ireland Open Doors Programme

Learning for Life

Iryna Azarova

Yuliia Danyleiko

**Chris Fallon** 

**Craig Gordon** 

**Amy Haughton** 

**Padraig Hoey** 

**Liubov Hromova** 

Valeria Kleymenko

Natalya Konoshenko

Viktoriia Korlhova

Viktoriia Martynenko

**Svitlana Petina** 

Viktoriia Samoilenko

Mariia Shynkliazh

Olena Yeronmenk

Olena Zhuravlyov

## Duaiseanna Comórtais COMPETITION PRIZES

10th World Chef Olympiad

**Alanna Moffitt** 

Gold Medal for Banqueting Dish Silver Medal in the Plate Trophy and Winner of the Best Young Rising Star Award

Worlds Skills Cookery Competition 2024

**Alanna Moffitt** 

Ireland Finalist & 10th Place Winner

Worlds Skills Ireland Cookery Competition 2024

**Alanna Moffitt** 

**Overall Winner** 

**Worlds Skills Ireland Restaurant Service Competition** 

2<sup>nd</sup> Place 3<sup>rd</sup> Place Daniel Maguire Mya Adams Odaios Foods-The Charles Michel Anissa Mokhtari & Natasha Czopor Interpreting the Earth Award BA in Botanical Cuisine

**Knorr Professional Student Chef of the Year 2024** 3rd Place

**Rovin Marthamutu** 

**ABST Lesaffre Sourdough Challenge** 

Gold Medal Winner Very Highly Commended Holly Smith Morgan Sullivan Daly

## Go raibh míle maith agat Thank You

Is mian linn an deis seo a thapú le buíochas a ghabháil lenár gcuid comhpháirtithe agus eagraíochtaí in earnáil na tionsclaíochta as an tsíorthacaíocht fhlaithiúil a chuireann siad ar fáil don Searmanas Bronnta seo.

We wish to take this opportunity to thank all our Industry partners and organisations for their generous and continued support for this Award Ceremony

Irish Healthcare Catering Professionals Assoc. (formerly CMAI)
Gallagher's Boxty House

Bolton Trust - Docklands Innovation Park

O'Brien Ingredients

Freshways Food Co.

Irish Bakers Association (IBA)

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**IREKS** 

Coppingers Uniforms

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Robot Coupe

Knorr® Professional

World Skills Ireland

Panel of Chefs of Ireland

Press Up Hospitality Group

Sodexo

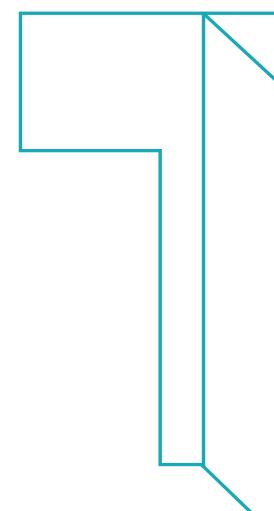
Mars Ireland

Diageo Ireland

**ABST** 

Lesaffre





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Infinite Possibilities



# Infinite Possibilities