

food⁴ thought

Farmers' Market Cookery Demonstrations Food & Beverage Workshops



Open to the public, professional chefs and food enthusiasts

Wednesday 26th April 2017

Institute of Technology, Tralee North Campus 10am-4pm

FARMERS' MARKET

10am - 3pm

Food Workshops

Booking Required

Aimed at chefs, culinary professionals and food enthusiasts of all levels of experience

Greta's Herbs, Growing Wild in the West of Ireland

Time: 10.30am-12 noon

Room: Hotel, Culinary Arts and Tourism Building, Room J208

In celebration of her first publication 'Greta's Herbs, Growing Wild in the West of Ireland', Throughout the day there will be open discussions on growing and managing herbs for your kitchen.

Free of charge Places available 25

To book a place on this workshop please e-mail tj.oconnor@staff.ittralee.ie or call 066 7191807

Modernist Cuisine Techniques and Cookery Processes with Chef Dan Browne

This workshop will introduce the chef to the fundamental techniques associated with modern cookery trends.

Time: 10am -1pm

Room: Hotel, Culinary Arts and Tourism Building, Room J122

Cost €10 Places available 12

To book a place on this workshop please e-mail Maurice.obrien@staff.ittralee.ie or call 066 7191870

Artisan Bread Making: The Art of Sour Dough

Time: 10am - 1pm:

Room: Hotel, Culinary Arts and Tourism Building, Room J118

Orla McGowan of BÁCÚS Bakery will guide you through the principles and techniques associated with Artisan Sour Dough Breads.

Cost €15 Places available 16

To book a place on this workshop please e-mail Maurice.obrien@staff.ittralee.ie or call 066 7191870

Taste the Atlantic Way!

Time: 10am - 1pm:

Room: Hotel, Culinary Arts and Tourism Building, Room J120

Join James Coffey, Executive Chef, The Park Hotel Kenmare and Winner of the RAI "Best Chef in Kerry 2017" and John Fitzgerald of Atlantic Irish Seaweed for a Seaweed inspired lunch!

Cost €20 Places available 12

To book a place on this workshop please e-mail Maurice.obrien@staff.ittralee.ie or call 066 7191870

Cooking with Modern Technology

Time: 10am - 1pm:

Room: Hotel, Culinary Arts and Tourism Building, Room J112

Caroline Danaher in conjunction with Corcoran food equipment and Lainox. Thanks to Lainox this oven is full of content to make the job of the chef faster and easier, with impeccable results. This famous device for cooking is the only device in the world that uses the cloud technology where you can find thousands of recipes, ideas and innovative cooking techniques. Caroline will demonstrate the various cooking techniques used in the Naboo.

Free of Charge Places available 12

To book a place on this workshop please e-mail dinglearcy@gmail.com or call 087 0558694

New Food Product Development

Showcase Event No Booking Required | Open to all

Our next generation of food producers

Time: 11.00am-14.00pm

Room: Hotel, Culinary Arts and Tourism Building, Room J103

Third year Bachelor of Culinary Arts students are excited to welcome you to their Food Product Development Showcase.

Free of charge

Beverage Workshop Booking Required | Open to all

A Match Made in Heaven Beer & Food

Time: 10.00am -11.30pm

Room: Hotel, Culinary Arts and Tourism Building, Room J206

Owen Murtagh and Des McCann from Molson Coors. The workshop will be a fun learning experience designed to give the audience an insight into how to understand various beer styles and an introduction in food and beer pairing.

Free of charge Places available 30

To book a place on this workshop please e-mail Ronan.doyle@staff.ittralee.ie or call 066 7191805

Industry Workshop

The Host, The Restaurateur & The Chef Present "It's never too late!"

Time: 11.30am-13.00pm

Room: Hotel, Culinary Arts and Tourism Building, Room J210

Three inspirational individuals pursuing different careers in the culinary world share the challenges they experienced on the journey that led them to where they are today.

Sharon Noonan – Best Possible Taste

Lizzy Lyons - Lizzy's Little Kitchen

Chef Louise Brosnan - Chef in Restaurant Idas, Dingle

Free of Charge Places available 25

To book a place on this workshop please e-mail Sharon Noonan at s.noonan@live.ie

Marketing a Business through Social Media Platforms

Time: 11.00am-13.00pm

Room: Hotel, Culinary Arts and Tourism Building, Room J204

Do you and your business struggle to navigate the social media scene? Then look no further because this workshop is for you! Learn the most important aspects of Digital Marketing and how to choose the correct channels for your business.

Free of Charge Places available 10

To book a place on this workshop please e-mail Taste Kerry at tastekerry1@gmail.com

In Conversation with Chefs

- Hosted By Chef Network

Time: 2pm - 3.30pm

Room: Hotel, Culinary Arts and Tourism Building, Room J116

Where are the Future Chefs? - Why the Chef Shortage exists and how we can tackle it.

A Chef Panel Discussion

Our panel will share a range of diverse opinions on why the current chef skills shortage exist and how we got to this point, their ideas for tackling it and the best approaches to training the chefs of the future.

Do we need a return to traditional training formats or does the industry itself need to change fundamentally?

Panel discussion will include an Open Q&A so come armed with your questions!



COOKERY DEMONSTRATIONS

Open to all • No Booking Required • Free Admission
Room: Hotel, Culinary Arts and Tourism Building, Room J116

10am - 11.15am **Mark Doe** from Just Cooking and Mentor for "The Apprentice Chef" couples up with Pdraig Randles from Kenmare an "Apprentice Chef" participant to allow you to experience the talent of our youth at second level and the opportunity they get to cook at a very high level while being part of the Apprentice Chef programme

11.30am - 13.00pm **"Eddie Attwell The Great British Menu"** We are delighted to Present Eddie 'Ed' Attwell, head chef at St Kyrans hotel and restaurant who earned the much sought after opportunity to cook at a 90th birthday banquet for Queen Elizabeth as part of the Great British Menu series. Ed will forage in the local area and based on this and other local produce he will create a range of contemporary dishes .
Places available 100 - First come first served basis

This event has been kindly supported by:



Organised by the Hotel, Culinary Arts and Tourism Department at the IT, Tralee in association with Taste Kerry

www.ittralee.ie/food4thought