



SEMINAR • 15th November • 10.00 - 13.00

LEO Dublin City and the TASTE Council of Ireland

Traditional Food Skills for Tomorrow

This Dublin Food Chain event is being led by LEO Dublin City in partnership with The Taste Council of Ireland and will be held in City Hall, The Rotunda Room (Ground Floor), Dame Street, Dublin 2. The TASTE Council of Ireland is a voluntary representative group of the smaller food business sector made up largely of local, artisan and speciality food producers and formally established in October 2003. [Link to website.](#)

WHAT IS DUBLIN FOOD CHAIN

The Dublin Food Chain is marketing and networking forum which represents many of the outstanding food and drink producers, retailers, foodservice operators and distributors that are based throughout Dublin City and County. Dublin Food Chain is an initiative jointly supported by the four Dublin Local Enterprise Offices and Bord Bia

AGENDA

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| 9.30 – 10.00 | Registration/networking |
| 10.00 – 10.05 | Opening. James Burke DFC Network Manager |
| 10.05 – 10.10 | Welcome. LEO Dublin City, Dave Connolly |
| 10.10 – 10.30 | Setting the Scene. Kevin Sheridan, Chairman, TASTE Council |
| 10.30 – 11.15 | Panel Discussion 1: A look at traditional Irish food skills <ul style="list-style-type: none">• Darina Allen – Ballymaloe Cookery School• Regina Sexton – Food historian and food writer• Dr. Máirtín Mac Con Iomaire – Senior Lecturer in Culinary Arts, DIT and Chair of the MA Gastronomy and Food Studies |
| 11.15 – 12.00 | Panel Discussion 2: How we can use some of these traditional skills to innovate <ul style="list-style-type: none">• Birgitta Curtin – The Burren Smokehouse• Sarah Furno – Cashel Blue Cheese• Hugh Maguire – Craft butcher• William Despard – The Bretzel Bakery |
| 12.00 – 13.00 | Food showcase open floor. Meet / greet / taste / learn. |

ABOUT THIS EVENT

Ireland has enjoyed a rebirth of interest in traditional food skills over the last decade. In many cases food skills used by our forefathers have been taken up by a new wave of producers, and revived to create products that have been highly successful.

This seminar will explore Ireland's legacy of traditional food skills and how these can have a role in modern day innovation.

MEET THE MAKERS

The event will also include an opportunity to meet with artisan producers who are using traditional skills to create their products.

These producers will showcase their products and overview the traditional production methods used.

WHO SHOULD ATTEND

This event will inspire any food stakeholder from the following sectors – food producers, foodservice operators and those with an interest in Ireland's food heritage.

VENUE

Rotunda Room (Ground Floor) in City Hall, Dame Street, Dublin 2. [Link to map.](#)

BOOK NOW | €10 Booking Fee

www.dublinfoodchain.ie/events/traditional-food-skills-for-tomorrow/

