



CHEF NETWORK



CONNECTING IRELAND'S CHEFS

THE STORY SO FAR – IFSA AGM – MAY 2016



CHEF NETWORK is an exciting new professional network connecting Ireland's chef community.



CHEF NETWORK is focused on

- Education & Training
- Business Development
- Professional Development



CHEF NETWORK aims to
Create a strong community of chefs,
Working together,
Learning from each other,
Sharing knowledge, ideas and resources.

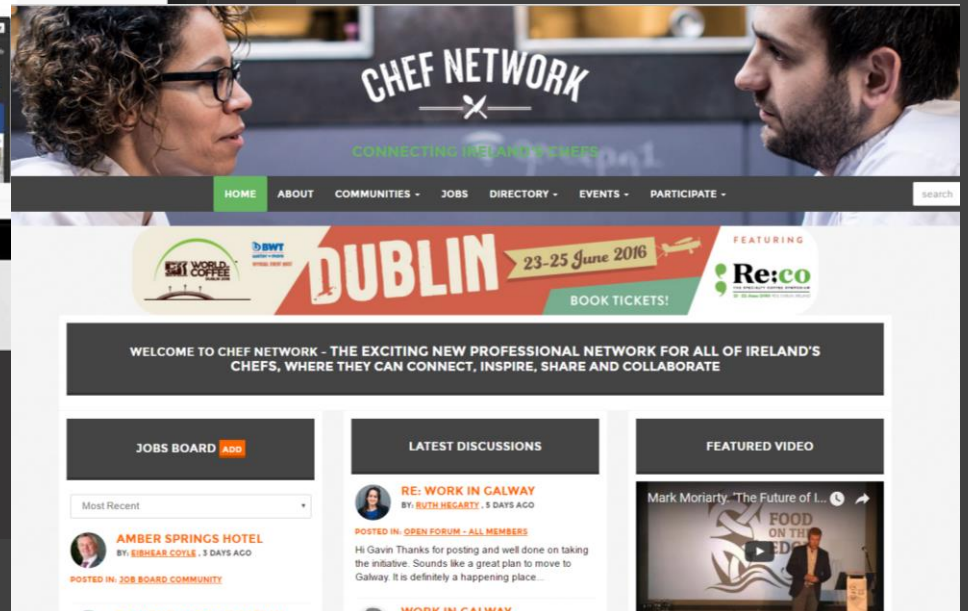
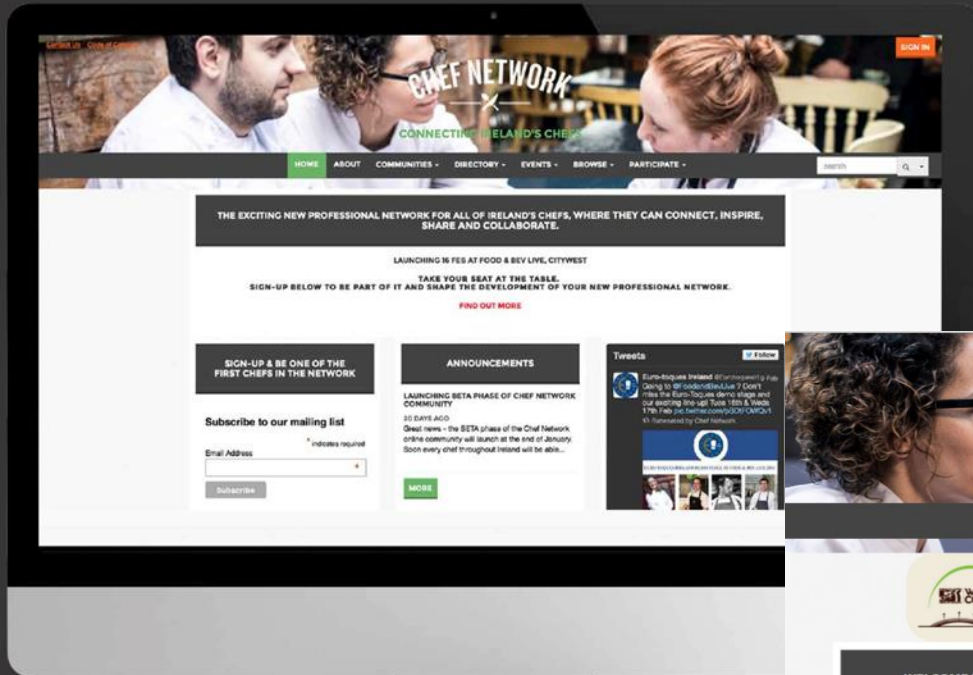


SO THAT TOGETHER THEY CAN WORK TO:

- Attract more people to the industry and retain them in the industry
- Raise standards of training and encourage great collaboration with the education sector
- Promote and maintain culinary skills
- Expand the knowledge base of chefs

www.chefnetwork.ie

LIVE – end of Jan



LAUNCH

16 FEB – FOOD&BEV LIVE



Food & Bev Live Stand

MARKETING

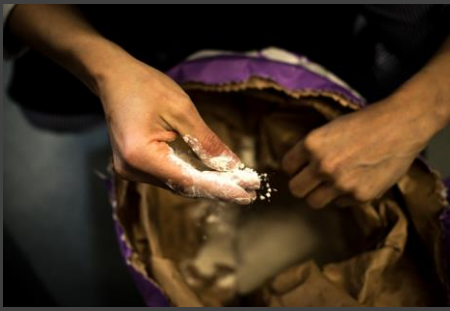


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PR

CHEF NETWORK
— ✂ —

THE INCLUSIVE NETWORK FOR CHEFS

ONLINE COVERAGE

hi hospitality ireland

Home > Food > New Professional Network For Chefs Launched

hugh jordan
Inspiring new ideas, concepts and innovations within the hospitality industry for over 65 years*

New Professional Network For Chefs Launched

Published on Feb 22 2016 11:58 AM in Food tagged: Chef Network / Citywest

A new culinary initiative called Chef Network was launched at Food & Bev Live in Dublin last week.

The initiative is an inclusive professional network for Ireland's chef community, connecting the 25,000-plus chefs working and studying in Ireland.

Over 100 chefs and industry stakeholders attended the launch at Food & Bev Live event at CityWest. Chefs that spoke at the event included JP McMahon of the EatGalway Group, Stephen Holland, Executive Sous Chef, Lough Erne Resort and Hill, Executive Chef, The Busters Pantry.

The network has been developed with chefs across Ireland and the Irish Foodservice Suppliers Alliance, aiming to improve engagement and cooperation between chefs, focusing on education and training, business development and professional development.

On the website [chefnetwork.ie](#) chefs can connect and collaborate with each other, can create individual profiles, share and discover resources, join groups and discussions, post and search for jobs, learn from other chefs and keep up-to-date events and training opportunities.

JP McMahon, chef-patron of Aniar, Cava Bodega and Eat Gastropub in Galway says "Chefs have a responsibility to network with each other to make our food better, collaborate as a really positive thing. We can all inspire and learn from each other in different ways. Chef Network provides a platform for chefs across Ireland to do this."

HOSPITALITYNEWS

HOME TOURISM WINE HOTELS RESTAURANTS

DCU RYAN ACADEMY
HOTELIERS LEADERSHIP PROGRAMME

Can Francis Help You? Easter Parades Hoteliers Leadership Programme

Chef Network forms Community

17 FEBRUARY 2016 NEWS

Chef Network, a new initiative connecting the 25,000-plus chefs working and studying in Ireland was launched at Food & Bev Live in Citywest, Dublin.

An inclusive new professional network for Ireland's chef community, Chef Network's chefs from all sectors on the island of Ireland, at all stages of their careers, together communicate, collaborate, share and innovate.

Developed in consultation with chefs across Ireland, with the support of the Irish Foodservice Suppliers Alliance (IFSA), Chef Network's goal is to foster greater engagement and cooperation between chefs, focusing on education and training, business development and professional development.

Pictured are Ruth Hegarty, Larry Smith, chairman IFSA, chef JP McMahon and Hennessey, Failla Ireland

Ruth Hegarty, Head of Community at Chef Network, explains: "The principal aim of Chef Network will be to attract and retain chefs in the industry, to improve standards of training and collaboration with the education sector, and to promote and maintain culinary skills, with the education sector. Chef Network is about camaraderie – encouraging chefs to work together, learn from each other and share knowledge, ideas and resources."

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HOTEL & RESTAURANT
THE BUSINESS PUBLICATION FOR THE HOTEL AND RESTAURANT INDUSTRY

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New professional network for chefs launched at Food & Bev Live

DATE February 22, 2016 POSTED BY c711

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PRINT COVERAGE



The Exciting New Professional Network for Chefs

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Chef Network is supported by the website chefnetwork.ie, an innovative online platform that enables chefs to easily connect and collaborate with their peers. A social network, it allows users to create individual profiles, join groups and discussions, share and discover resources, access supplier directories, post and search for jobs, keep up-to-date with events and training opportunities, and learn from other chefs.

The network will inspire chefs to work together for the betterment of their industry, believes JP McMahon, chef-patron of Anor, Cosa Bodega and Est Gastropub in Galway. "Chefs have a responsibility to network with each other to make our food better. I see collaboration as a really positive thing. We can all inspire and learn from each other in different ways. Chef Network provides a platform for chefs across Ireland to do this."

For All Ireland's Chefs

Chef Network is open to chefs at all levels, from student to executive, providing chefs with support through every stage of their careers.

"It will be a starting block for future generations of chefs embarking on their careers, by offering advice and job opportunities," says Stephen Holland, Executive Sous Chef at Lough Erne Resort in Fermanagh. "Ultimately Chef Network will bring the Irish culinary family together to promote our wonderful food."

Initiated by IFSA and proudly sponsored by Bord Bia, Chef Network was created to support Ireland's vibrant culinary community. "An important part of our role at the Irish Foodservice Suppliers Alliance is to stimulate our food industry and support our colleagues at the frontline of foodservice," reveals IFSA Chairman, Larry Smith. "Chef Network is an important new initiative to help us do this, and will be a crucial tool for Ireland's chefs, aiding them in the development of their careers and their industry."

For more information, visit chefnetwork.ie.

Supporting Ireland's Chefs - Chef Network launched at Food & Bev Live



Pictured at the launch of Chef Network of Food & Bev Live were (l-r) Michael Quate, Chef Executive, MTR, Larry Smith, Chairman, IFSA, Stephen Holland, Executive Sous Chef, Lough Erne Resort, Aislinn Farrell, Executive Craft Chef, Salween Ireland, Ruth Hegarty, Head of Community, Chef Network and Shail Quate, Executive Chef, The Refinery Pubtery

Chef Network, the new professional network for Ireland's chef community, launched at Food & Bev Live in February. Developed in consultation with leading chefs, Chef Network is an initiative of IFSA, providing support to the 25,000-plus chefs working in the foodservice industry on the island of Ireland. Its focal point is the online platform, chefnetwork.ie, where chefs can create individual profiles, join groups and discussions and share ideas, resources and news.

Education and training, business development and professional development are the bedrock to Chef Network. Its goals are to:

- Attract more people and improve retention in the industry
- Raise standards of training and encourage great collaboration with the education sector
- Promote and maintain culinary skills
- Expand the knowledge base of chefs
- Create a strong community of chefs where they can work together, learn from each other and share knowledge, ideas and resources.

The development of Chef Network has been initiated and funded by IFSA. Chairman Larry Smith explains: "Chef Network will play a crucial role in supporting the thousands of chefs working in our industry. By facilitating greater collaboration and communication, Chef Network will provide an essential platform for chefs to build their careers and their businesses, and help drive a vibrant foodservice sector". For more information about Chef Network and to contribute to its development, please visit chefnetwork.ie.

EDITORIAL

NEWS

NEWS HOTEL RESTAURANT

NEWS

New professional network for chefs launched



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Return to sender

77% of hotels said they were not being again, according to a survey from Hospitality Ireland. The Dunlop Business Index also found that 23% of visitors to Ireland have been from the United Kingdom. 35% from the United States. Dublin is cited as the most popular tourist destination followed by Galway and Cork, and 21% of tourists named the Irish landscape as their main motivation factor for visiting Ireland.

Raddison Blu gets energized



Angela Huxley, Fuel Box Manager in the Raddison Blu Hotel, Golden Lane Dublin, was among the Dublin businesses to find out about ways to cut energy costs, at a special energy efficiency briefing held by Energia, Comair, Kier, Energy Services, M&P, Energy e-Connect and Spenga. Spenga has developed comprehensive expertise in the area of energy efficiency training. We have helped to boost many businesses' competitiveness by giving them the knowledge and tools that help them save money by reducing their energy consumption.

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Deirdre championed in Donegal



Deirdre McCloskey has been named Donegal Person of the Year for 2015 at a ceremony held in Dublin. Deirdre has been part of the industry's front line from the beginning, and has seen the hotel grow and develop, winning many awards over the years. Deirdre regularly provides Donegal visitors during visits to the UK, Germany and the Channel Islands. Her focus has been to promote the Donegal section of the Wild Atlantic Way, which has led to the publication of The Donegal Guide to Donegal, and the Dublin West Coast, compiled by Chef Executive Alan. Saying Deirdre captured her heart with:

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↑ Lead news story – Hotel & Restaurant Times

← Full page feature – YesChef! Magazine

NETWORK DEVELOPMENT ACTIVITY

**ADVISORY COUNCIL
MEETINGS
& CHEF GATHERINGS
Dublin | Belfast**

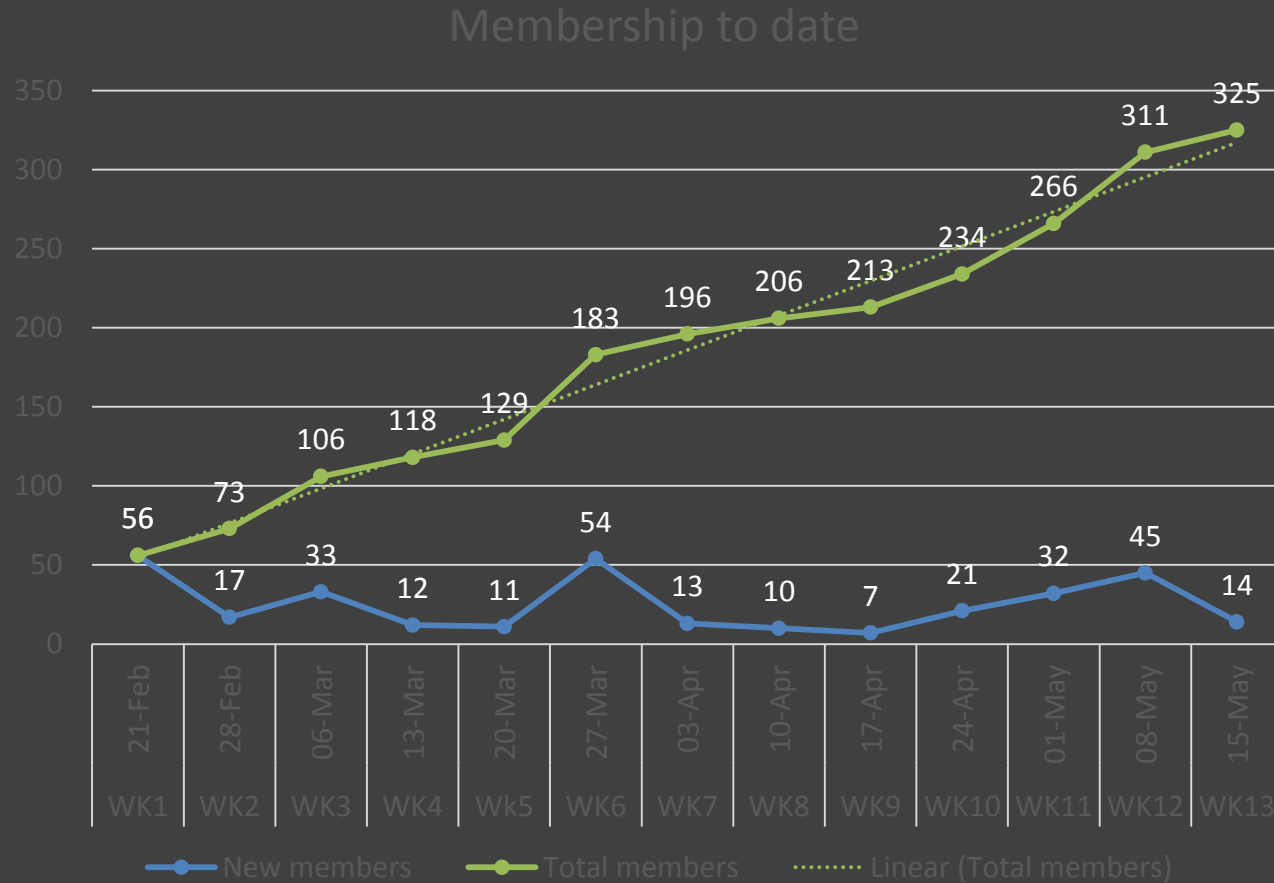
SOCIAL MEDIA



COLLEGE VISITS

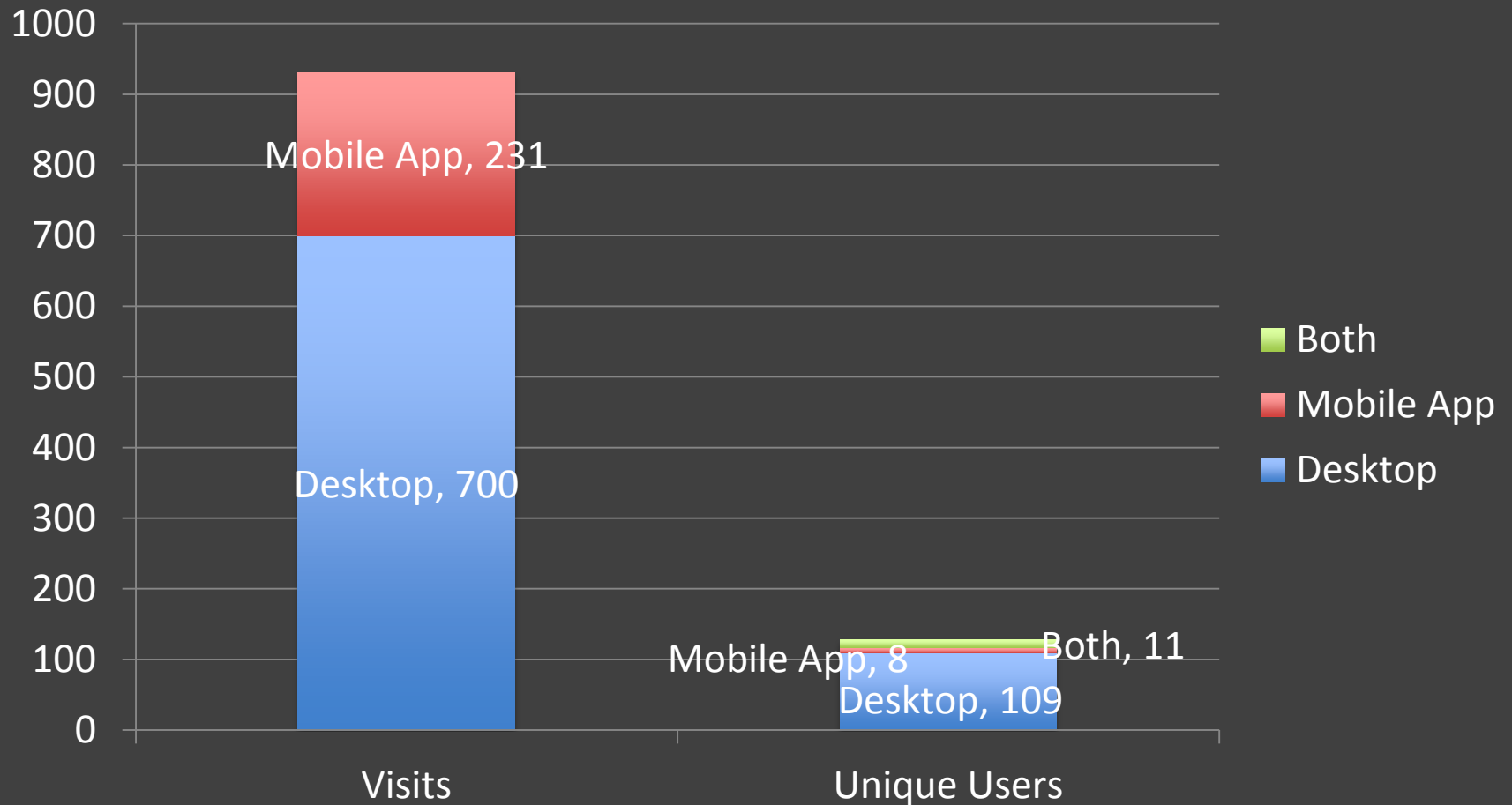


MEMBERSHIP GROWTH



- 13 weeks from launch – 325 members
- Target for end 2016 – 800 members
- Currently slightly ahead of target

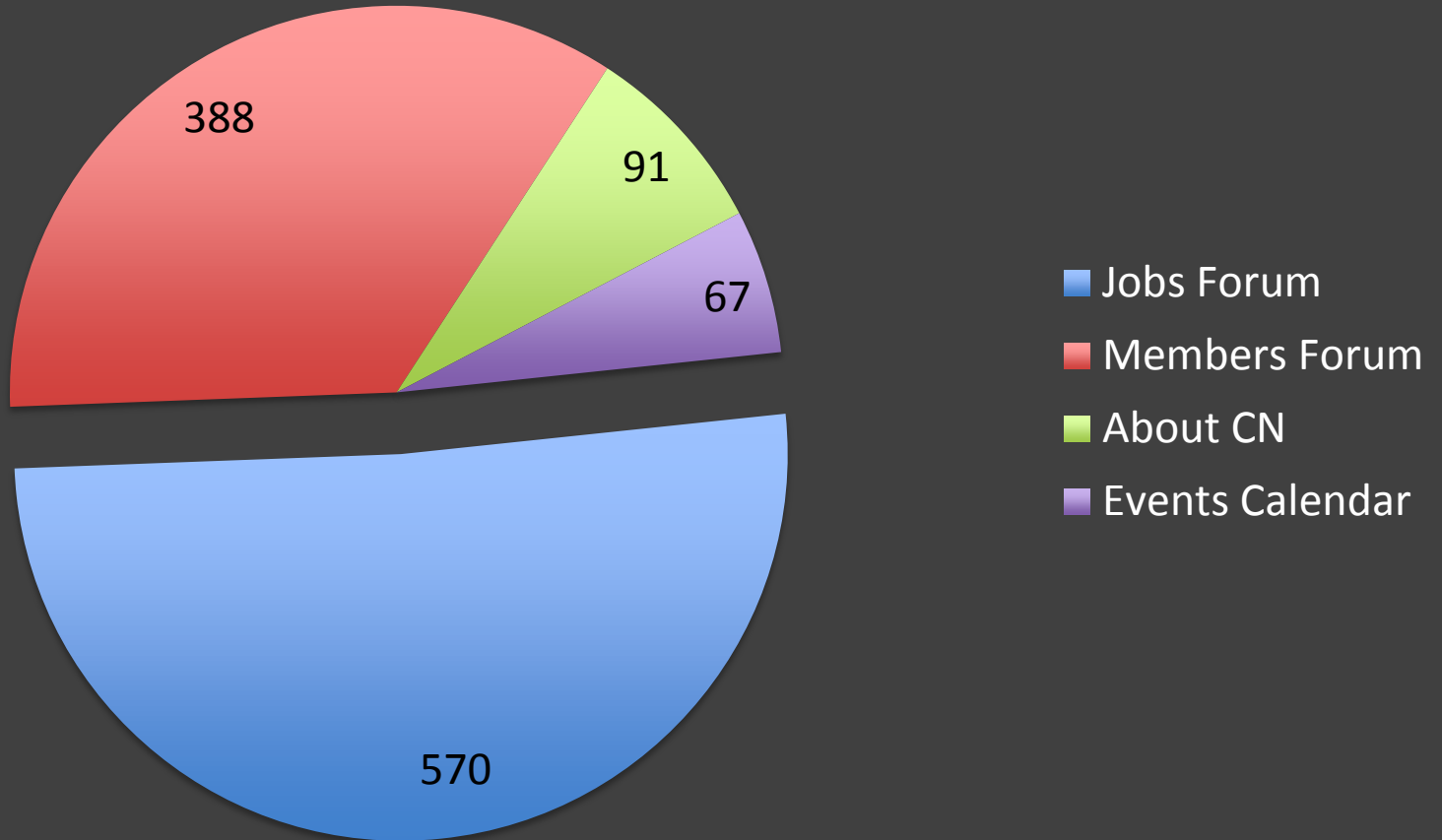
ONLINE ACTIVITY



- ❑ 43% of members signed in during the period - Very good level of activity
- ❑ App users very active
- ❑ Social Media BIG driver of traffic & new sign-ups

ONLINE ACTIVITY

Unique Views




ONLINE CONTENT


JOBS

HOME ABOUT COMMUNITIES **JOBS** DIRECTORY **EVENTS** PARTICIPATE

JOBS BOARD **ADD**

Most Recent

 **AMBER SPRINGS HOTEL**
BY: [EIBHEAR COYLE](#) , 3 DAYS AGO
POSTED IN: [JOB BOARD COMMUNITY](#)

 **EXCITING OPPORTUNITY IN WICKLOW FOR CHEF INTERESTED...**
BY: [RUTH HEGARTY](#) , 4 DAYS AGO
POSTED IN: [JOB BOARD COMMUNITY](#)

SENIOR SOUS CHEF FOR THE LODGE AT ASHFORD CASTLE
BY: [JONATHAN KEANE](#) , 8 DAYS AGO
POSTED IN: [JOB BOARD COMMUNITY](#)

 **SOUS CHEF & CDP OPPORTUNITIES, WATERFORD**
BY: [DAITHÍ LARKIN](#) , 10 DAYS AGO
POSTED IN: [JOB BOARD COMMUNITY](#)

 **CDP FOR CAVA BODEGA, GALWAY**
BY: [JP MCMAHON](#) , 10 DAYS AGO
POSTED IN: [JOB BOARD COMMUNITY](#)

You recommend this.

LATEST DISCUSSIONS

 **RE: WORK IN GALWAY**
BY: [RUTH HEGARTY](#) , 5 DAYS AGO


POSTED IN: [JOB BOARD COMMUNITY](#)
Hi Gavin Thank you for the initiative. I'm in Galway. It is difficult to find work here.

 **WORKING IN WICKLOW**
BY: [JONATHAN KEANE](#)

POSTED IN: [JOB BOARD COMMUNITY](#)
Hi I'm new to the area. I have 3 years of culinary experience. I'm considering new opportunities.

[Jonathan Keane](#)

ACTIONS

 **BA**
BY: [BA](#)

POSTED IN: [JOB BOARD COMMUNITY](#)
Hi everyone, I'm a Culinary Arts graduate. I'm looking for a job. I'm winning a bid for a job.

FEATURED VIDEO

Mark Moriarty: "The Future of I..."

HOME ABOUT COMMUNITIES **JOBS** DIRECTORY **EVENTS** PARTICIPATE

1. SENIOR SOUS CHEF FOR THE LODGE AT ASHFORD CASTLE

0 RECOMMEND

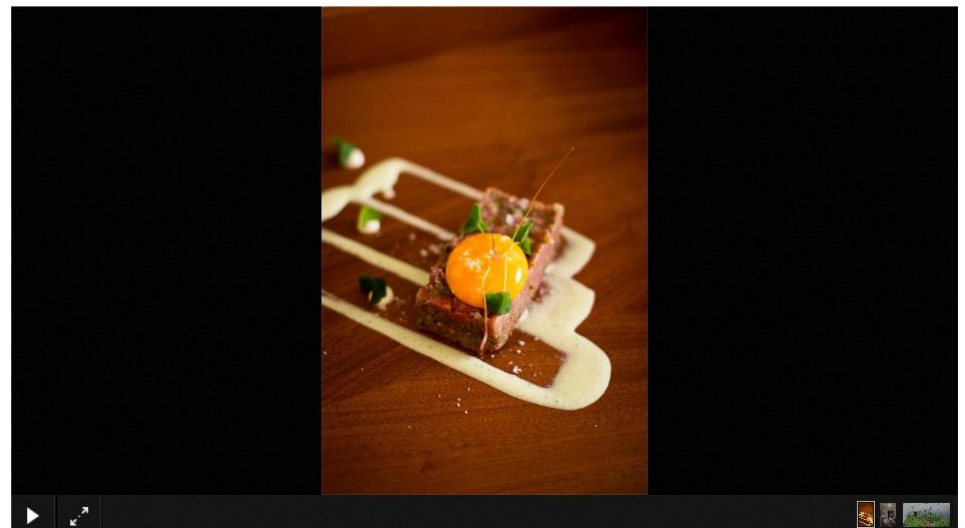
REPLY TO DISCUSSION

Posted 7 days ago | [view attached \(3\)](#)

SENIOR SOUS CHEF NEEDED FOR THE LODGE AT ASHFORD CASTLE AND WILDE'S RESTAURANT.

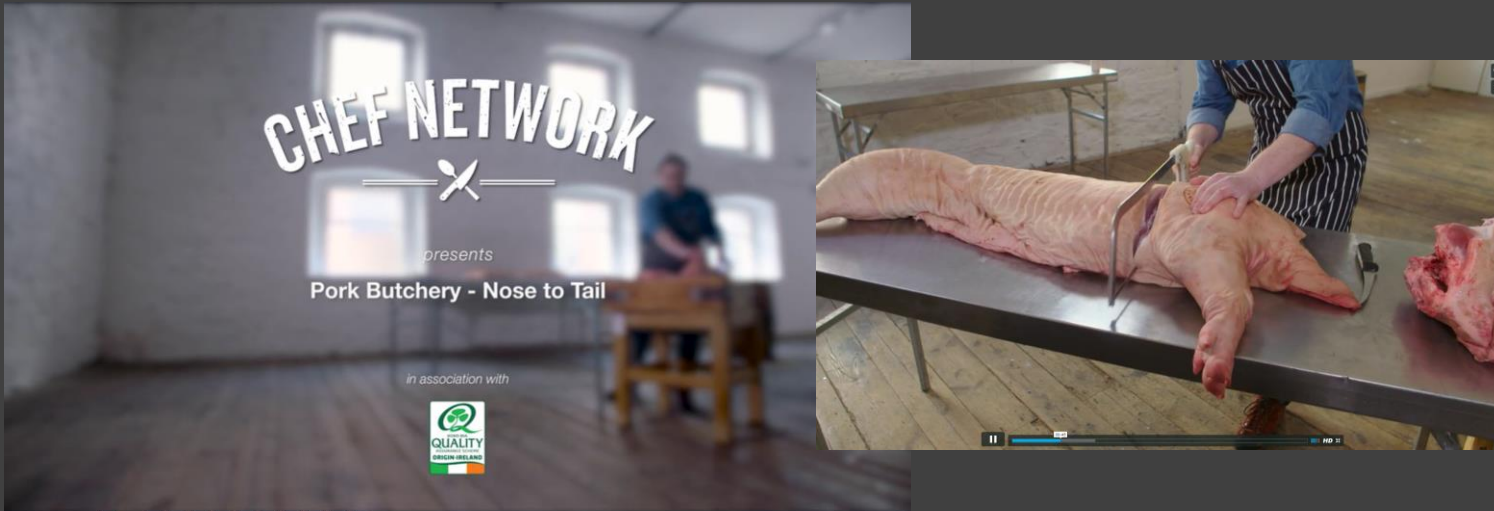
IF YOU HAVE A SLOW FOOD INTEREST, BELIEVE STRONGLY IN SUPPORTING LOCAL PRODUCERS AND LIKE TO GROW VEGETABLES AND FORAGE PLANTS, THIS IS THE JOB FOR YOU!

Jonathan Keane
Chef
the lodge at Ashford Castle



RESOURCE LIBRARY

VIDEOS



**CHEFS
HAVE
ASKED
FOR**

CHEF SKILLS SERIES

- MEAT & BUTCHERY SKILLS • FISH & SEAFOOD • PRESERVING TECHNIQUES • PLATING & PRESENTATION • TRENDS & TECHNIQUES
- Cooking with Seaweed • Sous Vide • Foraging & Wild Food • Pastry • Baking

CHEF PROFILE SERIES

• **‘Day in the Life’ profiles** - With the aim of promoting careers in the industry and showing the diversity of opportunities, this series will profile chefs across various sectors, mapping their Career Path & what their day to day involves.

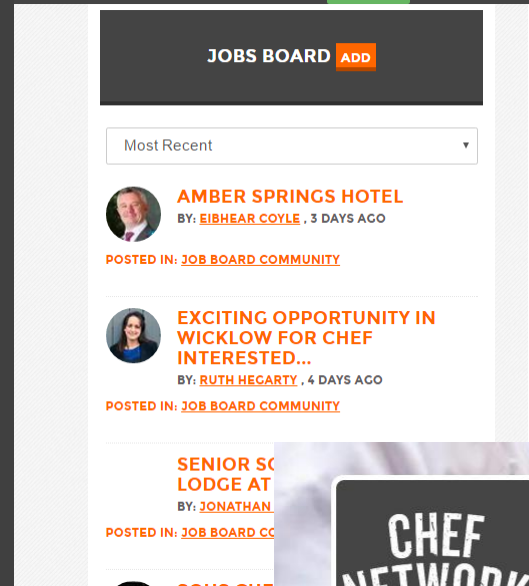
- **Signature Profiles** – kitchen sessions with chefs focussing on their signature dishes, favourite ingredients & techniques, their advice to other chefs.

OPPORTUNITIES

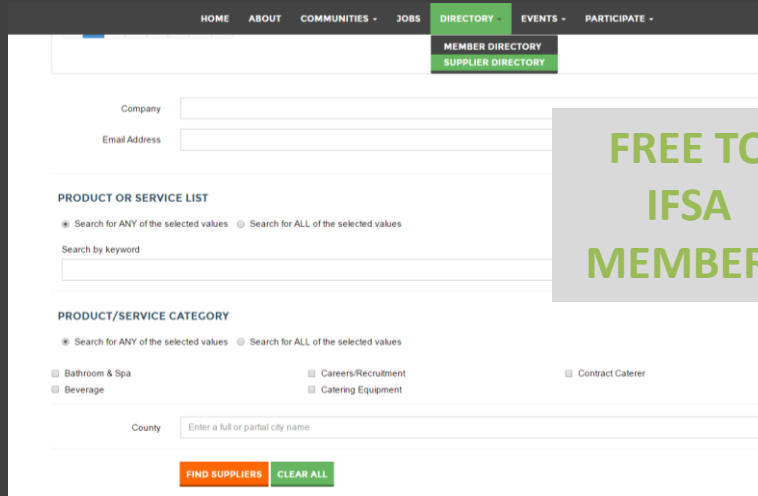
CONTENT CREATION & SPONSORED CONTENT



RECRUITER PACKAGES

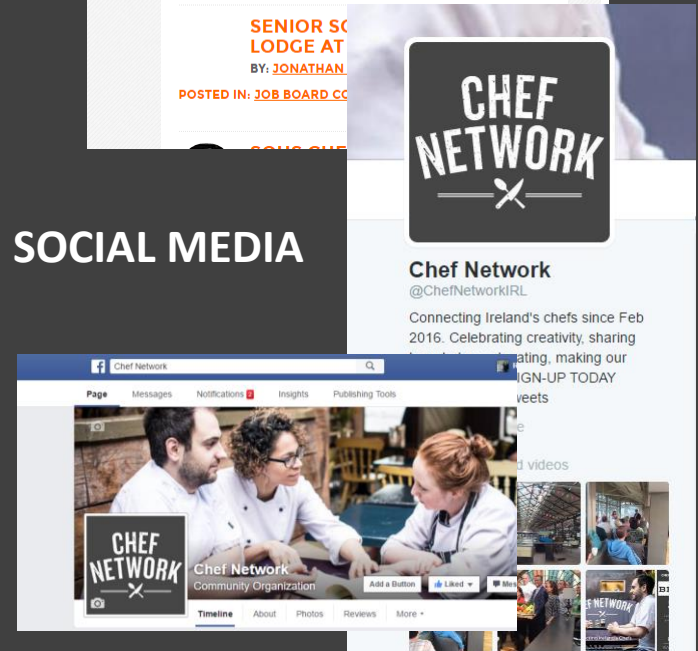


SUPPLIER MEMBERSHIP & DIRECTORY



FREE TO
IFSA
MEMBERS

SOCIAL MEDIA



STEERING GROUP

Could someone in your organisation contribute to the development of Chef Network?

Unique opportunity to contribute to the development of Ireland's new professional network for chefs



Gain a unique insight into Chef Network and its potential to lead the culinary sector in Ireland

Particularly looking for skills/experience in the following areas:

- CULINARY – chefs or chef background, experience working in culinary sphere, understanding of what chefs need & want
- DIGITAL – experience of digital and social media strategy
- SPONSORSHIP – ability to contribute to funding/sponsorship strategies
- EDUCATION & TRAINING – this is big focus for Chef Network, so experience/knowledge of this sector, particular for Hospitality/Culinary, would be an advantage