



Cork IT catering students experience the quality of Irish pork

Over 200 catering students from nine Institute of Technology Colleges nationwide participated in training days which recently took place in Athlone IT, Bord Bia's Foodcentre, Dublin and Cork IT.

Neven Maguire, renowned chef and owner of McNeen Restaurant & Townhouse, Blacklion, Co Cavan was on hand to demonstrate the versatility, value and quality of Irish pork.

The 'Pork Experience - from

Farm to Fork' affords a valuable opportunity to those entering the catering and hospitality sectors to demonstrate the well-earned reputation of a safe and succulent Irish product.

Organised and sponsored by Bord Bia in conjunction with the IFA, the IAPP and Panel of Chefs of Ireland, the programme is run to further educate catering students on the benefits of using more pork in the foodservice sector.



Attending Bord Bia's annual 'Pork Experience from Farm to Fork' in Cork IT were, l-r, David Owens (Bord Bia); chef Neven Maguire; Joanne O'Sullivan (CIT) and Liam Noonan (CIT). (Picture: John Cleary)