

Annette Sweeney is a senior lecturer in culinary arts at Technological University Dublin.

As an educator, she is passionate about empowering chef graduates for modern professional kitchens through an innovative applied approach to programme design and delivery. She has designed and leads the MSc in Applied Culinary Nutrition aimed at enabling professional chefs innovate food for health and wellness in line with current and future trends. When launched, the MSc was a global first in culinary education. Inspired by Food on the Edge, she and her colleagues designed the BA(Honours) in Botanical Cuisine a European first in chef education. As creator of 'The Mindful Kitchen Project' she and her colleagues have designed globally unique award-winning modules focused on health and wellbeing for chefs, creativity, and social gastronomy. Current research activities of the project are focused on integrating positive health into culinary education.

Annette is also a Food on the Edge Ambassador, a Member of the Food Safety of Ireland's Consultative Council and the Chef Network Advisory Council.

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