

QM YOU MAGAZINE

FOR ALUMNI & FRIENDS OF
QUEEN MARGARET UNIVERSITY
Issue 77 | September 2013



CATWALK SENSATION:
historical, mythical and literary
creations take centre stage

FRESHLY SQUEEZED: microwave
technology helps Scottish juice
producer double sales

BACK TOGETHER: highlights
from Connect 2013



Queen Margaret University
EDINBURGH



Principal's Introduction

I am delighted to welcome you to another edition of QMYOU and also to thank those of you who attended the recent QMU reunion – Connect 2013. QMU staff and students had a wonderful time meeting university graduates and finding out what they have been doing in the years since leaving QMU. We were also delighted that people took time out of their busy schedules to travel from all over the UK and internationally to meet up on what was one of the sunniest days of the year so far. It would have been the first time that most of our Connect participants had experienced the new campus and it was wonderful that the day allowed everyone to, not only enjoy activities inside, but to drink champagne on our decking and relax in the grounds. Feedback from participants has been extremely positive and we do hope that you thoroughly enjoyed the QMU activities, reconnecting with friends and making new links with other graduates and university staff. We hope that this will now encourage you to stay connected with the university, to keep us updated with your developments via our Alumni office, and maybe also to share your years of experience by mentoring a current QMU student.

Aside from Connect 2013, many QMU events have taken place over the last few months. We hosted a prestigious communications conference for UK and international PR and communications academics, as well as an international hospitality research conference. Our health science staff and students have run a health science festival for East Lothian school children (page 6) and our Costume Design and Construction students have wowed audiences with their creative and inspiring catwalk showcase (page 12).

You can read more about the continuing success of our Hospitality and Tourism Academy on page 15. Our progressive Academy model is now being widely recognised as a way to improve skills development in young people. We have therefore secured substantial funding which has allowed us to establish new Academies in different specialist areas for secondary school pupils in Edinburgh, Lothian and the Borders.

We continue to be responsive to the needs of society and to provide a course portfolio which is both modern and attractive. Our two new fully funded masters programmes – an MSc in Gastronomy and an MA in Culture and Creative Enterprise – may be of interest to you or someone you know. See page 5 for more details.

QMYOU will also keep you up-to-date with some of our relevant research projects, as well as our growing commercial work which focuses on supporting SME development. Remember, if you think our experts might be able to assist your company in its business development, then please don't hesitate to get in touch. We'd love to hear from you.

Professor Petra Wend, PhD, FRSA
Principal & Vice-Chancellor
Queen Margaret University, Edinburgh

Photo credit: Laura Piper STV

Costume Showcase

Costume created by student Emily Varnom for Costume Showcase 2013. This outfit was inspired by 'The Dolly Sisters', one of the most famous Vaudeville acts of the 1920s.



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NEWS IN BRIEF

QMU is joint 5th amongst Scottish universities for graduate employment

QMU's graduate employment rate is 93.8% - that puts QMU in joint 5th place out of 17 Higher Education institutions in Scotland. It also means that QMU has the joint 22nd highest score in the UK, out of 151 institutions.

The performance indicators published by HESA show that 93.8% of QMU graduates go onto work or further study within six months of graduating.

Having improved its performance since last year (90.9% in 2012) and outperformed its benchmark this year, QMU's current graduate employment rate is above the Scottish average of 92.8% and above the UK average of 90.8%.

Governance was hot topic at communications conference

PUBLIC RELATIONS EXPERTS at QMU hosted a prestigious international communications conference which debated the topical issue of governance. The June event brought together PR and communication academics from all over the world.

The University's Centre for Dialogue hosted this pre-conference to the International Communication Association (ICA) conference that took place in London. The two-part pre-conference focused on three themes — stakeholder engagement, dialogue, and corporate social responsibility. However, it was the conference's emphasis on governance that had mass appeal for communication delegates.

Dr Magda Pieczka, co-chair of the Centre for Dialogue and Reader in Public Relations at QMU, said: "Governance, or the act of governing, is a hot topic right now and one which requires significant attention from governments as well as public, private and voluntary organisations. Our pre-

conference event investigated governance, focusing on the role communication expertise and practices play in the way governance is constructed and enacted by government and business organisations."

Dr Pieczka concluded: "Our success in winning the bid to run the pre-conference is testament to the University's expertise in dialogue. We hope that this pre-conference assisted in advancing the subject of Public Relations as an important developing academic subject." □

Award-winning cook highlights the natural wonders of Scotland

AWARD-WINNING COOK and food writer, Lady Claire Macdonald, highlighted the dynamism of Scotland's entrepreneurial food producers in her presentation which was part of the 'Edinburgh Lectures' series.

In her QMU sponsored lecture, 'The Natural Wonders of Scotland's Culinary Landscape', Lady Claire drew attention to many different small food producers which are helping to revolutionise modern Scottish cooking by creating exquisite produce, experimenting with preparation methods to appeal to international markets, and pushing the boundaries of service delivery. She believes all of these activities are positively influencing Scotland's growing reputation for culinary excellence.

Feedback from Lady's Claire's lecture was outstanding. The event, which chimed well with QMU's specialist work in food and drink, was a sell-out which confirmed Lady Claire's popularity as a food specialist as well as people's growing interest in Scotland's developing food culture. □

Lead role in Irn Bru advert

JAMES ROTTGER, QMU acting graduate, 2012, is appearing in the lead role in the new Irn Bru advert. He has also appeared in the most recent series of Gary Tank Commander. □

Top Scottish chef gets digging in QMU allotment

NEIL FORBES, who was named Scottish Chef of the Year at the acclaimed Scottish Restaurant Awards 2011, has an allotment at QMU. Neil, who is Chef Director at Café St Honoré in Edinburgh, prides himself on using ingredients sourced locally. He is also a supporter of the 'Slow Food' philosophy. Neil hopes to use his QMU allotment to teach students about horticulture and food production.

Neil is a great supporter of QMU projects. He recently conducted a cookery demonstration which kicked off the first round of events for QMU's Good Food Society. His talk, 'Smart Cooking' went down a storm with the students. His cooking skills also took centre stage at QMU's first major alumni reunion 'Connect 2013'. □

Bronze Athena Swan Award

QMU HAS GAINED a Bronze Athena SWAN Award in light of its commitment to assisting the recruitment and retention of women in science, engineering and technology (SET). The Athena SWAN Charter is a recognition scheme for UK universities and their science, engineering and technology (SET) departments. It aims to assist the recruitment, retention and progression of women in SET. □

Long strides for Allan

QMU STUDENT, Allan Hamilton, who missed the recent British Universities Championships due to exams, bounced back to win his first significant outdoor competition of the season when he won the long jump in the British League Premier Division match at Cardiff. □



New funded postgraduate places in Gastronomy and Creative Enterprise

TWENTY SEVEN additional fully funded postgraduate places, on two new Masters programmes: an MSc in Gastronomy and an MA in Culture and Creative Enterprise, are now being offered by QMU.

The new MSc in Gastronomy is an innovative programme of study covering a range of theoretical, scientific and practical issues in the world's relationship to food. Gastronomy is about the study of eating and students will engage in not only the theory and science of eating, and on the farm to fork practicalities of eating, but also conceptually in addressing a range of issues that modern society has created in an attempt to feed itself.

Lady Claire Macdonald, cook writer and founder of Kinloch Lodge on the Isle of Skye, said;

"This course is unique in its approach to the study of gastronomy and everything attached to it. Our country has a tremendous natural larder and the innovative programme created by QMU addresses not only the content of that larder from cultural, scientific, environmental and political angles, but allows students to work closely with the key individuals across the country in helping to better understand the complex commodity that is the food on our plates. This is an exciting programme of study and I look forward to making a contribution to it in any way I can."

The creative and cultural sector in Scotland is characterised by small businesses and the development of sustainable entrepreneurial expertise is central to the Scottish government's desired growth of the sector. The MA in Creative Enterprise is aimed at students wishing to understand how to manage creative processes and conduct business in the creative economy, and will include managing and exploiting intellectual property rights. The course will offer specialisms in digital media production, theatre and performance, costume design, broadcast radio and popular music in line with the expertise, facilities and industry partnerships at QMU.

Funding for these places has been provided by the Scottish Funding Council (SFC).

There are several routes to gaining a place on a QMU postgraduate programme. Applicants may have a first degree in an associated subject, an honours degree or equivalent in a different discipline but able to demonstrate a passion for their chosen subject, or they may be a mature student who has spent a considerable period of time in industry and wishes to formalise his or her experience and education.

If you're thinking about further study visit www.qmu.ac.uk for QMU's full range of postgraduate courses in areas of business, health, communications and culture. □

Lothian school pupils enjoy Science Festival magic

FOR A SECOND YEAR, QMU extended the magic of the International Science Festival to school children in the Lothians. The fun-filled event, which had a strong healthcare focus, offered hands-on learning experiences for hundreds of school pupils.

The week-long 'Broken Bodies' event saw hundreds of S1 – S3 school pupils making full use of the University's high-tech clinical facilities whilst getting experience of the treatment and rehabilitation of 'patients'.

Ken Aitchison, 'Broken Bodies' organiser, said: "The pupils got a great insight into a range of healthcare professions including speech and hearing sciences, physiotherapy, podiatry, radiography, nursing, occupational therapy, dietetics and nutrition. It's the equivalent of 'kids' casualty' - hands-on patient treatment with loads of excitement, and the inevitable gore for good measure."

Ken continued: "To create the impression of a real-life situation, the kids got involved in every aspect of the patient journey from admission and diagnosis to treatment and rehabilitation. They dealt with various patient scenarios including knee injuries, diabetes and stroke. This allowed pupils to use specialist healthcare equipment to help patient recovery."

Professor Gilloran, QMU Deputy Principal, said: "This type of event, not only emphasises our work in health and rehabilitation, it confirms our commitment to the local community and our wish to support learning and skills development in our young people. 'Broken Bodies' presents us with a really positive way to engage with young people, and get them, at an early age, through the doors of a university. Ultimately, this project introduces them to some of the fascinating things that go on within a university and helps fire up their curiosity about treatment and patient care." □

Pipes and drums now part of QMU celebrations

THE PIPES AND DRUMS are adding a truly Scottish flavour to QMU's future celebrations.

Pupils from the Preston Lodge High School Pipe Band will take centre stage at some of QMU's most important annual events.

The band members, aged between 12 and 17 years, will play at QMU open days and graduation, as well as its Freshers' Fayre, and new parent and student welcome talks. The band will also perform an important role in high profile development events.

The band is made up of pupils from the high school in Prestonpans which is situated close to QMU. In preparation for the band, musical training begins in the feeder primary schools – Prestonpans Primary School, St Gabriel's RC in Prestonpans, Cockenzie and Port Seton Primary schools and Longniddry.

Professor Alan Gilloran, QMU's Deputy Principal, said: "We are absolutely delighted to have developed this new partnership which will significantly enhance our University events. QMU has always been proud of our Scottish roots and the addition of music to our celebratory events has been enthusiastically welcomed by staff, students and particularly our international visitors and partners."

He continued: "The new relationship with Preston Lodge High School Pipe Band also fits well with QMU's community engagement work and we are pleased to be able to provide some funding which will continue to support the band's future development."

The band, which won third place in the British Pipe Band Championships in May, is made up of 25 girls and five boys from the high school.

Lee Moore, Pipe Major, said: "This new partnership with QMU marks an important step forward as it helps secure the band's future development. It also provides at least seven opportunities throughout the year for the young people to perform at the University's high profile events."

Preston Lodge High School Pipe Band began its new role as QMU's pipe band at the graduation on 5 July. The band marked the opening of each graduation ceremony with a performance outside the Usher Hall. This was followed by another at the graduation reception for students and their parents in University Square at QMU's Musselburgh campus. □



Scotland's forgotten bloodiest battle is brought back to life

IN APRIL, QMU STUDENTS joined forces with local drama groups to commemorate Scotland's near forgotten 'Battle of Pinkie Cleugh'.

The battle between the Scots and English at Pinkie in Musselburgh is thought to be one of the bloodiest ever to take place on Scottish soil. However, although local historians know that 10,000 Scots died, most people are completely unaware of this tragic historical event which took place in 1547.

The play, titled the 'Battle of Pinkie Cleugh' unveiled an important time in Scots history known as 'The Rough Wooing of Mary, Queen of Scots'. It highlighted a period when Henry VIII demanded the hand of the infant Queen Mary, for his son, Edward. However, the battle ensued as King Henry's request was denied.

QMU Community Drama students joined forces with local interest groups to put on the play at the Brunton Theatre, Musselburgh. Students on the Costume Design and Construction degree created stunning period costumes and QMU student playwright, Rory Edrington, developed the script.

Three different community groups made up the cast – The Brunton Players, The Brunton Senior Youth Theatre and the Prestongrange Players.

Irvine Allan, Lecturer in Drama and Performance at QMU, worked with Lesley Smith, East Lothian Council's Principal Arts Officer, and local interest groups to produce the new play. He said: "The River Esk ran red with the blood of both Scots and English soldiers, but yet most people know little or nothing about this fascinating event."

"This project was a real eye-opener. Our playwright researched and wrote the play in association with the Pinkie Cleugh Battlefield Group advisers, so we made great efforts to ensure historical accuracy."

English war ships, as well as Spanish and Italian mercenaries, joined the English land forces to take Musselburgh, and seize East Lothian. The aim was to force the Scots into the marriage of the infant Queen Mary to Edward. The resistance led to a vicious battle with heavy casualties, mostly borne by the Scots, who were defeated on the day.

Irvine Allan continued: "The play was a stunning linguistic, visual and musical commemoration of the event. Our students were really proud to be involved in such an interesting collaborative project which brought an important period of history to the attention of a wider public."

Councillor Tim Day, Cabinet Spokesperson for Community Wellbeing, East Lothian Council, said: "This project gave our local community drama groups the opportunity to work with QMU students to bring a significant period of Scottish history to life through the medium of theatre."

In September 2013, The Pinkie Cleugh Battlefield Group will launch 'The Battlefield Trail', the route of which will encompass the key sites of the battle. It is hoped that the area will develop as a visitor attraction. □

QMU film maker to capture Scotland's largest arts project

Following the popularity of his stunning time-lapse images of Edinburgh during the festive period, an award-winning film maker is to capture the development of one of Scotland's largest arts projects on film.

WALID SALHAB, Media Practice Lecturer at QMU, enthralled an international audience with his Kinetic Edinburgh films which combine stop motion and time-lapse techniques. His second film, Kinetic Edinburgh II, released at Christmas 2012, received over three million hits on YouTube.

His creative skills have now been engaged by The Helix, a land transformation project driven by Falkirk Council and Scottish Canals which is turning 350 hectares of land between Falkirk and Grangemouth into a vibrant new parkland with visitor attractions.

Walid has been contracted to produce a time lapse/stop motion film of the Helix project as it moves toward completion. His main focus will be the 75-day construction phase of 'The Kelpies', two 30 metre high steel-plated sculptures of horses' heads, weighing over 600 tonnes, which will tower above the Forth & Clyde Canal and form a dramatic gateway at the eastern entrance to Helix Park.

The filming, which started at the end of June and will last for four months, will capture the construction of both sculptures. Each Kelpie head will be positioned either side of a specifically constructed lock and basin, which is part of the redeveloped canal hub. Created by Scottish sculptor Andy Scott, The Kelpies are a monument to the horse-powered industrial and agricultural heritage across Central Scotland. Commuters travelling on the M9 can already see the sculptures taking shape.

Walid will turn his footage, shot over 42 separate days, into a three minute time lapse/stop motion film. Images of The Kelpies construction will account for 90 seconds, with the remaining running time showcasing other visitor attractions within the Falkirk area including The Falkirk Wheel, Falkirk Stadium, and the newly refurbished Bo'ness Theatre.



Film makers from all over the world were inspired and intrigued by the unique technique used by Walid to create Kinetic Edinburgh I and II. Surprisingly, no sliders or tracks were used, with all images painstakingly recorded by a hand-held camera. Each film was made up of over 10,000 individual photos all pieced together to create the illusion of movement.

Walid explained: "For The Helix, we are using a combination of static cameras as well as some cameras on tracks and some hand-held work. This will provide more flexibility when it comes to capturing and selecting a variety of images. We believe that the combination of techniques employed over the duration of a project of this length has never actually been done before. It's the combination of using images from both static and moving cameras that make this project different."

The result from 42 days of filming will be a million photos of the Kelpies and Falkirk. In other words, an editing job of monumental proportions.

Walid's work came to the attention of an international audience in 2011 and 2012 when his short film 'Bra-et Al Rouh' (Innocence of the Spirit) was screened at festivals in Cannes, The Hamptons (New York), Las Vegas, Cape Cod, and Rennes. He picked up seven awards in the process. 'Bra-et Al Rouh' was also screened in the Edinburgh Filmhouse as part of the International Festival of Middle Eastern Spirituality and Peace in February this year. During 2012, Walid perfected his unique time lapse/stop motion technique during the production of the two Kinetic Edinburgh films which he used as research for his up and coming film 'Avaritia'.

Walid said: "The last year has been a bit of a surprise. My initial intention was to research the best way of doing stop motion/time lapse techniques so that I could employ them on another film that could enter the festival circuit. So the Kinetic Edinburgh films were my research projects. I never expected to get such a huge reaction from both a Scottish and international audience. It has been overwhelming."

He continued: "It's amazing to think that what was essentially a research exercise

has ended up with my involvement in The Helix, one of Scotland's largest arts and regeneration projects. I'm excited by the enormity of the opportunity and the chance to create a totally new piece of visual work which will be internationally accessible. I hope I can make a small contribution in helping both the local community and international visitors to see Falkirk through new eyes – as an area which pays homage to its routes as Scotland's industrial heartland but one which has emerged as a vibrant, sustainable and contemporary attraction which significantly strengthens Scotland's tourism offering."

Mike King, Project Director for The Helix, said: "This project will have a major impact on both the people of Falkirk and its landscape and will put the area firmly on the international map. We wanted to capture the entire build process in a contemporary, thought-provoking way and Walid had the perfect credentials. The time lapse production will be used in lots of different ways to bring the story of The Helix and The Kelpies to life."

Richard Butt, Dean of the School of Arts, Social Sciences & Management, said: "We are delighted that Walid's creative and technical talents have been recognised by The Helix. We are all very excited about QMU's involvement in such a substantial and innovative Scottish project."

This is also great news for our film and media students, as Walid will be feeding his new-found skills and experience back into his teaching. It means that students will be learning from a lecturer who is also working at the cutting-edge of a major commercial project." □

“ We wanted to capture the entire build process in a contemporary, thought-provoking way and Walid had the perfect credentials. ”

Mike King, Project Director for The Helix

€2.4m to help identify best way to improve labour market for young people

A European project involving QMU has received €2.4 million to help create integrated services which will improve the labour market for young people across Europe.

THE PROJECT, which involves 13 other leading European universities, will look at the best solutions to create sustainable employment for young people and vulnerable groups. The project team, which will be working across 11 countries including Scotland, will identify some of Europe's most innovative solutions for creating long term employment opportunities within the youth labour market.

The INSPIRES (Innovative Social and Employment Policies for Inclusive and Resilient Labour Markets in Europe) project will see QMU play a major role in progressing the research work.

QMU's Dr Marion Ellison is a partner on the research project. She explained: "The aim is to look at various areas of Europe and find out what employment strategies really work – what innovative ideas are producing positive outcomes for young people in terms of their employment. Our work in Scotland and across 10 other countries will identify unique and innovative employment policies that contribute to resilient and inclusive labour markets across Europe."

Dr Ellison continued: "This European Union grant is a significant win for Scotland and will see Scottish researchers working in partnership with some of Europe's most distinguished universities."

The research team will identify what employment models and social policies have been highly effective in Europe. For example, the new East Lothian Hospitality and Tourism Academy in Scotland is being heralded as an exemplar of skills development for young people. The Academy, an innovative partnership between QMU, Edinburgh College and East Lothian Council, is an outstanding example of a model which secures real jobs whilst raising industry standards.

Dr Ellison said: "We aim to discover, and ultimately share, some of the most inventive examples of social and employment policies. This may include creative partnerships involving businesses, local authorities, colleges and universities which are offering relevant skills development, better quality jobs and improved working conditions for young people. The information gained from this research project will be used to devise policies which will improve the labour market for young Europeans." □

Psychology experts help charity with staff retention of care workers

Experts from QMU have been trying to identify how an East Lothian charity can retain support staff who care for people with challenging behaviour.

UNIVERSITY PSYCHOLOGY experts have been working with ELCAP, a charity which supports people with challenging behaviour, to improve staff development and retain individuals for longer periods of time.

Support workers are at the sharp edge of voluntary organisations' support work. Dealing with unpredictable behaviour from clients can be extremely stressful and often these positions are not well paid. The challenge for these organisations is to keep and develop good support staff and not lose them to more attractive job opportunities. A loyal staff group committed to the long term care of the client group helps ensure that support organisations can provide continuity and quality care.

Karen Goodall, the psychologist who led the research, said: "Focus groups with care staff helped to identify how people felt about their jobs and what they wanted from their employer. We found that staff members who perceived their jobs to be highly stressful had less job satisfaction. Staff who had lower job satisfaction were more likely to express their intention to leave the job within a six month period. Our research also showed that longer serving members of staff tended to stay in the job due to their commitment to their client, rather than a loyalty to the company."

Karen Goodall explained: "Many of these care workers perceived their jobs to be stressful because they were exposed to extremely challenging and unpredictable behaviour. More than anything, staff wanted recognition for the fact that their work could involve managing physical and verbal aggression on a daily basis.

"Staff were realistic that, although pay was a factor, it was unlikely that pay rewards could be made as compensation. However, it was felt that more staff involvement in certain aspects of decision making could improve job satisfaction and should therefore contribute to better staff retention.

The researchers made several recommendations to ELCAP to improve staff job satisfaction. This included empowering staff by providing them with a higher level of involvement with the design of their client's service plan and allowing pro-active team members to take a lead role on more complex cases.

Further recommendations focused on the recruitment process. The researchers recommended that ELCAP allows longer standing employees to contribute more to future recruitment by ensuring that new support staff were a good fit for the client group. Also, it was felt that service users could, in a structured way, make a valuable contribution to the interview process."

Karen Goodall continued: "We feel that ELCAP should be commended for commissioning independent research which ultimately has the potential to improve their company's service delivery by reducing staff turnover."

She concluded: "The move for more people to be cared for in the community means that a range of support jobs do exist and that if not satisfied, skilled care staff will

move organisations, possibly leaving a skills deficit. So it is becoming a priority area for caring organisations to develop a culture which supports and retains good staff. We hope that the recommendations from our report are helpful for the future success of ELCAP."

Linda Headland, Director of ELCAP said: "At ELCAP we work hard at being a good employer as well as an excellent service provider. The learning from this project is helping us to support better our staff who work in very challenging situations, and this in turn enables those staff to work with greater confidence and clarity of purpose. We are grateful for the chance to work with QMU and will be happy to do so again if the opportunity arises."

Professor Petra Wend, Principal of QMU, said: "It is very satisfying that QMU's work is being used to assist a local East Lothian charity which is involved in the care of individuals and families. This research is a good example of the relevance of the University's work and our commitment to improving quality of life."

To fund this work, ELCAP was awarded an innovation voucher from Scottish Funding Council via Interface, the knowledge connection service for business, to the tune of £4736. This paid for the research work undertaken by the University's experts. □



Historical and mythical designs create catwalk sensation

Costume Design and Construction students took QMU's annual catwalk event to new heights this year with a theatrical spectacle which showcased historical, mythical and literary creations.

NOW IN ITS 6th year, the student-run Costume Showcase 2013 was slicker, bolder and more artistic than those of previous years.

The larger scale event, which took place in May, showcased a stunning array of costumes created and modelled by QMU's Performing Arts students. The breadth of work reflected the Costume and Design students' portfolios and included large scale works as well as smaller pieces including millinery, puppetry and illustration.

The costumes included a mix of the historical, the mythical and the literary: Female Frankenstein, Furies and Mr Fox took the stage. Costumes based around the time of Catherine the Great, and from the film 'Peter Pan', were also part of the show. Another significant feature of the Costume Showcase was tartan themed outfits with material kindly donated from Borders based Lochcarron of Scotland and Kinloch Anderson in Edinburgh. The QMU tartan, designed by Kinloch Anderson in 2007, featured in some of the outfits.

Dr Richard Butt, QMU's Dean of the School of Arts, Social Sciences & Management, said: "Like the tartan featured in a number of the designs, the show wove the historical with the contemporary, heritage with haute couture, and rebellion with the carnivalesque."

Dr Butt continued: "The event provided students with the opportunity to unveil costumes they have worked on over the last year including a historic recreation of a costume worn by Catherine the Great, Mrs Darling from Peter Pan and one of the Dolly Sisters from a show at Monte Carlo in 1925."

He concluded: "Our BA (Hons) Costume Design and Construction course has close industry links, with our students providing costumes for professional productions and

for heritage bodies. For the first time, students took full responsibility for the running of Costume Showcase, therefore gaining valuable event management experience to add to their developing creative skills."

This year, 'Costume Showcase: Exhibition and Costume Parade' took place outwith the University at the Teviot Debating Hall and attracted a wide range of guests who were blown away by the stunning designs and the ability of the models, many of whom were QMU acting students, to breathe life into the characters.

Robert Carr, Chairman of Anderson Strathern LLP was so impressed with the event that he wrote to the Principal saying: "It was a magical night from historical perfection to the magical, to the macabre and to the exotic. It was evident to everyone who attended the event that you have a most gifted and talented group of students who produced a first class show. It was also clear that they are being encouraged, mentored and motivated by an inspiring group of teachers."

Candice Donnelly from Virgin Money, also enjoyed Showcase. She said: "I was truly impressed by the incredible talent on display."

Congratulations to all of the QMU students who worked together to create such a memorable occasion. □



A selection of the tartan outfits from Costume Showcase

Tasty 'Ice Queen' results from cool student challenge



Over the summer, some projects took on a more light-hearted, fun approach to student learning. To get the creative juices flowing, one academic challenged his students to develop a new ice-cream.

INTERNATIONAL MANAGEMENT and **Leadership** students were set the task of developing an ice-cream that represented the University. The question was posed: "If Queen Margaret University was an ice-cream, what would it be?"

The branding exercise involved the students taking into consideration different elements of the University's work as well as its flagships in **healthcare, sustainable business** and **creativity and culture** – QMU's areas of expertise.

Richard Bent, Director of MBAs at QMU, explained: "This was a fun project but with a serious branding side to it. The students had to think creatively about the different elements involved and how they might link it with the University's research and commercial interests."

The combined effort resulted in 'Ice Queen'. The new ice-cream product combines honey, raspberries and oats with ice-cream from the renowned Musselburgh business, Luca's.

Richard continued: "The team of ten students finally agreed on this wonderful combination which quite accurately reflects some of QMU's recent work. The inclusion of honey was a no-brainer. QMU has become renowned for its pioneering research into the antibacterial properties of honey. Recently, our research showed that if used in higher quantities, honey from Portobello was equally

as effective in the fight against bacteria as the world-famous Manuka honey. The inclusion of honey represents the University research into food and its specialism in health sciences."

Fruit and spice oat biscuits, from the Edinburgh firm Nairn's, are included to demonstrate QMU's commercial support of small and medium sized businesses. The spice also represents the spice trail and the University's international dimension.

The oat biscuits, raspberries and Luca's ice-cream represents Scotland's rich natural larder and QMU's particular interests in Scotland's food and drink sector.

Richard said: "We were delighted that Yolanda Luca from Musselburgh's Luca's Ice-cream agreed to support the project. Yolanda is a QMU graduate and the students wanted to include Luca's as it represents the University's interest in family business development and community engagement."

Luca's made the Ice Queen and the students and Principal, Professor Petra Wend, taste-tested the first batch.

Richard concluded: "Our first batch of 80 pots went down a storm. It was so delicious that we now hope to include it on our menu at corporate university events. It would be hard to think of a more fun, seasonal way to carry out a branding exercise. Now the only decisions we have to make are whether we want tubs or cones?"

QMU hosts international hospitality conference

Scotland's reputation for hospitality was tested when academics from all over the world arrived in Edinburgh for an international hospitality research conference.

IN MAY, QMU hosted the Council for Hospitality Management Education (CHME) Annual Conference, attracting academics from as far afield as New Zealand, Nigeria, Turkey, Denmark, Switzerland and Germany.

Although the event was geared towards academics, the world famous chef, Albert Roux, OBE and Legion d' Honneur, himself a QMU honorary graduate, shared his wisdom of the hospitality industry with university experts from around the globe.

Now in its 22nd year, the conference was run by The Council for Hospitality Management Education which represents UK universities offering higher education programmes in hospitality studies, hospitality management and related fields. The conference allowed the academic members to share examples of best practice which will contribute to the professional development and status of hospitality management education in the UK.

Chef Albert Roux OBE, head of the famous cooking dynasty behind establishments such as Le Gavroche (first ever restaurant in the UK to be awarded three Michelin Stars) and more recently Greywalls in Gullane, Scotland, joined leading UK academics in presenting keynote speeches. Alison Phipps, OBE, Professor of Languages and Intercultural Studies at Glasgow University has published widely in the field of modern languages, tourism, intercultural studies and European anthropology. She addressed the international conference of academics alongside Professor Angela Roper, Director of the newly established International Centre for Hotel and Resort Management at University of West London, and Peter Ducker, Chief Executive of the Institute of Hospitality.

Trevor Laffin, Head of QMU's Division of Business, Enterprise and Management, said: "We are very proud to have hosted such a prestigious conference in Scotland and to be involved in a topic of global importance to both developing countries and established economies." □

New academies create more opportunities for Scotland's young people



SOUTH EAST SCOTLAND ACADEMIES PARTNERSHIP

Following on from the success of the East Lothian Hospitality and Tourism Academy, three new academies will now open up further educational and career opportunities for senior secondary pupils.

FUNDING FROM the Scottish Funding Council has supported the development of the Creative Industries Academy, the Health & Social Care Academy and the Food Sciences and Nutrition Academy. The new academies, which will be up and running by August, are extending their reach beyond East Lothian and will now offer skills development opportunities to schools in The Borders, Edinburgh and Midlothian.

The new academies collaboration, now called the East of Scotland Academies Partnership, involves Queen Margaret University, Edinburgh College, East Lothian Council, Midlothian Council, Borders Council and City of Edinburgh Council, as well as a wide selection of schools and employer supporters.

The project aims to smooth the transition between school, college, university and industry and revolutionise how young people access education, training and employment. It also hopes to raise pupils' aspirations, enhance employability and support economic development in Scotland's key areas of growth. □



East Lothian Hospitality and Tourism Academy marks its first year. Academy students celebrated their first year of success at a reception at QMU. The evening was attended by pupils, parents, teachers, lecturers and industry partners.



Microwave experts revolutionise global food processing



Dr Yuri Zadyraka

“the AMT machine is a game-changing piece of technology with companies transforming their processing and reaping the rewards.”

Scottish food companies are benefiting from a revolutionary new food processing method which has the potential to transform global food manufacturing. The new microwave technology is not only highly energy efficient, it is able to extend the shelf life of food without destroying nutrients and changing taste.

A novel collaboration combining both commercial and academic expertise to explore the application of microwave technologies to the food and drink sector, has already transformed the way some small Scottish food and drink companies are developing their businesses. The project draws on the technical expertise of QMU researchers in dietetics, nutritional and biological sciences and is led by the commercial firm Advanced Microwave Technologies Ltd (AMT). The ability for companies to add shelf life to their products while preserving flavour and nutrients has resulted, for some, in major business expansion plans and a new supply route to the global export market.

The technology is the brainchild of Dr Yuri Zadyraka and Douglas Armstrong from AMT, which is emerging as one of the world's most innovative users of microwave technology. With expertise in nutritional analysis, the initial product validation work was undertaken by QMU which helped AMT establish a route to market in the food and drink sector. Trials involving commercial food businesses helped researchers prove that

the new technology is a very gentle process of pasteurisation and can extend the shelf life of food and drink without destroying nutrients and antioxidants and without altering taste.

Douglas Armstrong, Director of AMT explains: “We have developed a unique way of using microwaves to heat liquids, suspensions and semi solids on a continuous basis. It was initially developed for use in the waste industry however, we were keen to explore its use within the food and drinks industry. Following an introduction by Interface*, we began working with a team of QMU experts.”

Douglas continued: “We conducted a trial with fresh raspberry juice and discovered that we could very gently pasteurise the juice and retain all of the goodness of the fresh product. ‘Get Juiced’ a small Scottish supplier of high quality fresh fruit drinks, then approached QMU with a problem. With only an eight day shelf life on its fresh orange juice, the company was looking to extend shelf life but maintain the integrity of its product as a healthy, nutritious, flavoursome, fresh juice. By putting the juice through AMT's gentle pasteurisation process, the product life was extended from eight days to four weeks. In addition, research has shown that

the AMT process kills micro-organisms more efficiently than conventional thermal processing but doesn't diminish any of the antioxidants or nutritional content of the product. Importantly for the company, the gentle heating process did not affect the taste of the juice.”

Processing trials with other food products have generated not only promising results in relation to taste, but are offering significant technical benefits. QMU and AMT have looked at how the system can be used to reduce salt in certain foods whilst also retaining full flavour and extending shelf life.

Douglas said: “Results from this work are extremely encouraging and we are looking forward to producing the research report. This important work will allow manufacturers to capitalise not only on the economic benefits of the system, but on its ability to produce healthier foods.”

The work carried out by AMT and QMU has sparked enormous interest in the food industry. AMT is now in discussions with a large number of major companies and has rapidly progressed from trials to confirmed orders with a number of organisations.

Miriam Smith, Business Development Executive at QMU, said: “This has been

a very exciting collaboration with AMT. Following successful results from their commercial trials, manufacturers are now accepting that the AMT machine is a game-changing piece of technology with companies transforming their processing and reaping the rewards.”

Miriam continued: “In terms of the Scottish and UK food market, one of the most significant areas of this collaboration is the potential that AMT technology offers in terms of developing healthy food products which are produced in a more energy efficient way. Unfortunately, Scotland has a reputation for unhealthy foods which are high in fat and salt. This project has the potential to change food processing for the better, and as a result, assist in improving the image, quality and health of Scottish food.”

Kim Gilchrist, Research Development Manager at QMU, said: “We are delighted to be assisting SMEs such as AMT in novel research projects. The potential impact in the application of microwave technologies to revolutionise the food and drink industry is incredibly exciting.”

Kim continued: “In this challenging economic climate, commercial organisations, particularly SMEs, need all the help they can get. Many businesses seem unaware that world class expertise, knowledge and research facilities are available within Scotland's universities. In line with the Scottish government agendas, QMU is totally committed to supporting the development of Scotland's food and drink. Within our flagships of ‘health and rehabilitation’ and ‘sustainable business’ we have access to experts in food, nutrition, biological science, business development and marketing. In addition, we can offer specialist laboratories for testing and importantly, we have knowledge and access to funding for commercial development. Businesses, both large and small, need to make the most of this resource, and we look forward to further innovative collaborations with other Scottish and national food organisations.”

QMU welcomes enquiries from organisations which may be interested in a demonstration of the AMT machine. If your business needs to find a solution to a problem or needs help with business development please contact Miriam Smith, Business Development Executive at QMU's Business Innovation Zone on E: MSmith3@qmu.ac.uk, T: 0131 474 0000. □

Microwave technology helps ‘Get Juiced’ double sales

Get Juiced, a small, forward thinking freshly squeezed juice and smoothie business, knew it could produce fresh drinks of the highest quality but it was struggling to identify a processing technology that could support an increase in product demand and business growth. Its biggest obstacle was the very limited shelf life of its fresh products. Its main product, freshly squeezed orange juice, had a shelf life of only eight days.

This gave the company very little room for manoeuvre with only eight days to get it to retail, sell to the end customer and have it consumed before the product was past its best. As a direct result of this problem, customers were hard to secure. The company tried various methods of processing but this always resulted in a poorer product with an inferior taste. In effect, existing pasteurisation technologies proved detrimental to the taste of the fresh product. Integral to the company was the need to retain the fresh quality of the product, its superior taste (in comparison to other orange juices) as well as its colour and texture. The company approached QMU and began trials with AMT. The orange juice was put through the AMT machine and to the company's amazement the product tasted exactly the same.

The Business Relationship Manager at Get Juiced said: “We just couldn't believe what we were seeing at QMU. When we first saw the AMT machine in action, it was pasteurising scrambled egg. Then, while we were there, it quickly moved on to our orange juice which it pasteurised in just a matter of minutes. We sampled the juice after it went through the machine, and were astounded that it looked and tasted exactly the same. In fact, the product tasted so fresh, it was almost impossible to believe that anything had been done to it. After all our other failed attempts, we couldn't believe we had found such a simple solution. The other advantage of the AMT machine was that it could clearly handle liquids and foods of different textures. If it could pasteurise a substance like scrambled egg and then quickly move to a liquid like orange juice, it would be able to handle all of our different fruit juices with their varying consistencies.”

“If we had only known that the answer to our problems lay within QMU, we would have progressed things so much earlier.”

Following research trials, Get Juiced purchased an AMT machine for its factory in Stirling. As soon as it was put into use, production more than doubled overnight.

Get Juiced said: “With a new shelf life of 28 days we had a flood of interest from retail. People had always loved our unprocessed freshly squeezed drinks but earlier on, like all fresh juice drinks, demand was limited by shelf life. Now the interest in our freshly squeezed product with its extended shelf life is overwhelming and we have big expansion plans for 2013.”

During the summer of 2012 Get Juiced was producing 2,000 litres of fresh juice each week. Following installation of the AMT machine the company's production levels has increased to 5,000 plus litres per week.

Get Juiced said: “Our retail business was fairly limited and the supermarket chains simply were not interested in listing our products with the smaller shelf-life but this has now completely changed; so much so we have doubled our staffing levels from 11 to 25 people to deal with the increased production and product demand.”

Finding the right solution to its problem has allowed Get Juiced to action major expansion plans. Investment is imminent for an even bigger AMT machine and whilst there was always confidence that this would be in the pipeline, Get Juiced did not envisage just how quickly it would have to be realised. The company has secured a contract with a major supermarket to supply all of its Scottish stores, and is soon to supply the same retailer on a UK wide basis.

Get Juiced said; “We always believed it could happen and now it has. It all started at QMU and we are eternally grateful that we made the connection with the University and AMT. It has helped us identify a great balance between the use of cutting edge technology and a simple quality product. This combination is allowing us to stay true to one of our core values – that of producing the best 100% freshly squeezed fruit juice in Scotland.”

It's onwards and upwards for Get Juiced as it progresses its aim of being Scotland's market leader in the fresh fruit drinks segment.

□

Juicy research shows Scottish weed has superfruit qualities

Food and drink experts at QMU have used the berries from an invasive thorny plant to create a new Scottish superfruit drink.

SCIENTISTS FROM QMU have worked with an artisan juice producer to develop a seasonal drink using berries from sea buckthorn, a bush which is often regarded as a weed.

Together, Cuddybridge, a small Scottish hand-pressed apple juice producer, and QMU, have produced a unique sea buckthorn and apple juice combo which has been proven to be high in antioxidants.

The work with Cuddybridge builds on previous nutritional analysis carried out at QMU. This confirmed that sea buckthorn, which is bursting with antioxidants, vitamins and essential minerals, is truly a Scottish superfruit. However, the Scots have not yet exploited the nutritional benefits of sea buckthorn due to the problems associated with its harvesting and the often bitter taste of the berries.

The fruit contains high levels of vitamins C and E: the concentration of vitamin C in the fruit is higher than that in strawberry, kiwi, orange, tomato and carrot, and the vitamin E content is higher than that found in wheat embryo, safflower, maize and soybean.

Popular in China, Norway and Russia, it can be used for consumption and topical application. However, in Scotland it is often viewed as an invasive thorny plant which is a prolific grower and is favoured more for its environmental

benefits than its nutritional and curative qualities. It can normally be found growing in Scottish coastal areas near sand dunes, particularly in East Lothian. If planted correctly it can help stabilise sand dunes next to golf courses, preserve areas of natural interest from human interference, and protect other plants by reducing salt spray produced by cars.

Since 2008, QMU had been researching the nutritional properties of sea buckthorn and has run various trials for small food producers who are looking to enhance the nutritional content of their products whilst also adding a Scottish twist.

Graham Stoddart, Cuddybridge owner, explained: "Although the properties of apple juice are well documented, the effects of sea buckthorn, with its excellent antioxidant properties, and its application for the fresh juice market when mixed with apples, have little or no documentation."

Product integrity is of the utmost importance to Cuddybridge and it always aims to fully understand the qualities and properties of its products so that any claims made by the company are entirely accurate. Thanks to an innovation voucher provided via Interface*, QMU was asked to conduct preliminary trials into the science behind the combined juices.

Cuddybridge presses a variety of apples throughout the year, but due to the seasonality of sea buckthorn, the combined apple and sea buckthorn juice is only available as a fresh juice between

September and February. This makes it a truly seasonal Scottish drink. Using a supply of apples from Scotland's National Trust (NTS) orchards, Cuddybridge, in partnership with NTS, will press and bottle the Scottish Apple and Scottish Sea Buckthorn combination and sell it under a joint label to the luxury market including Harvey Nichols, Peter's Yard, The Scottish Café and Restaurant, Monachyle Mhor Hotel and The Scottish Parliament Café.

Graham Stoddart continued: "I particularly wanted to understand how the addition of sea buckthorn could provide a nutritional boost to my high quality apple juice. My focus has always been on producing a natural Scottish juice which is free from artificial additives, but that often brings the challenge of a limited shelf life. The support from Queen Margaret has helped me bring this new seasonal product to market."

Following earlier research, Dr Mary Warnock, Senior Lecturer in Microbiology at QMU, was already convinced that sea buckthorn could be heralded as Scotland's new superfruit. She said: "Sea buckthorn is literally bursting with potential. We are excited that our work in this area is changing the reputation of this undervalued plant to one which can add nutritional value to the Scottish diet."

The new Cuddybridge sea buckthorn and apple drink is both tasty and highly nutritious. The addition of sea buckthorn

results in the product having a high antioxidant content which can prevent or slow oxidative damage to our body. The combination of the apple counteracts the slightly bitter taste of the sea buckthorn and results in a delicious, freshly squeezed fruit drink.

Dr Warnock continued: "A major focus of our work at QMU is the support of small and medium sized companies in the food and drink sector. We are therefore delighted that our research is helping a small artisan producer to develop his product range and exploit the rich natural pickings from Scotland's larder.

"It is also heartening to see sea buckthorn occasionally being incorporated into high-end dining in Scotland. Scottish chefs are just catching on with some viewing it as an unusual seasonal ingredient. Recently the Dunbar Community Bakery showcased the use of sea buckthorn when they created a tart during ITV1's Britain's Best Bakery competition. But on the whole, we need to wake up to the potential of this underused Scottish plant which is literally growing on our doorsteps. I am surprised that Scotland is not investing more heavily in how we can best utilise sea buckthorn. The main issue now is how best to harvest the plant so it can be more readily available to producers and the public. There is an excellent opportunity for an entrepreneurial grower to rise to the challenge."

Cuddybridge now aims to continue product development work with QMU on a new range of sea buckthorn based products. □

*Interface is a central hub connecting businesses to Scotland's 24 higher education and research institutes.

EVENTS SPECIALIST INSPIRES YOUNG PEOPLE FROM NORTH GLASGOW

The catwalk show, deliberately constructed to reflect the University's commitment to sustainability, was staged at QMU and formed part of Arlene's honours degree. In front of a significant audience, Arlene's true potential had been realised and she was soon to make her mark on the world of events management.

Never losing touch with the professor who sparked her enthusiasm for the events industry, the University has stayed involved in Arlene's career development. Professor Joe Goldblatt, QMU's Director of the International Centre for the Study of Planned Events, was so impressed with her success – she rose above experienced industry experts to become winner at The Scottish Event Awards for her Green Fashion Show – that he featured her in his events management text book 'Special Events: A New Generation and the Next Frontier'.

Over the last four years, it has been with great pride that Professor Goldblatt has

watched Arlene's career progress, firstly as the Student Event Manager for East Lothian's 'The Saltire' and 'The Homecoming Finale', then working with the events team in COSLA and now with her present organisation, ng homes.

Arlene's role as Events and Governance Co-ordinator sees her establish opportunities and deliver a comprehensive events calendar for the community to flourish through events as part of the on-going regeneration of a highly deprived area.

One of the most rewarding areas of Arlene's work is the development of new partnerships with local schools to establish opportunities for young people in the community. Arlene explained: "Having drawn heavily on lectures delivered by Professor Goldblatt, I created and delivered an innovative Events Management Training and Volunteering Programme for young people in North Glasgow. The programme is about inspiring young people to take up opportunities in their community as part of their personal development and journey to employment in the events industry."

The programme was awarded Commonwealth Games legacy status supported by Cllr Archie Graham, Depute Leader of Glasgow City Council and Executive Member for the Commonwealth Games, and commended in the Scottish Parliament by 13 MSPs.

Professor Goldblatt travelled to see Arlene deliver the programme and spotted an opportunity to enhance what Arlene had started. He said: "ng homes is now working with QMU to identify how together we may educate and inspire future generations who will improve their communities as Arlene has done. The support from ng homes allows us to investigate how to create a sustainable event management training programme for school leavers, and the under and unemployed residents of the community so that they may go, as Arlene has done, from strength to strength in the future."

If you would like to find out more about Arlene's Events Management Training and Volunteer Programme you can contact her on T: 0141 630 4264 or E: arush@nghomes.net. □

Rosalyn's sustainability legacy to QMU

Rosalyn Marshall, recently retired Vice Principal at QMU, has made a financial donation which will support QMU's ongoing focus on sustainable development.

Rosalyn was instrumental in the development of QMU's new campus at Musselburgh – leading the build project and placing sustainability at the very core of the University's vision. Recognised as an exemplar in sustainability within the higher education sector nationally and internationally, the campus is a physical example of QMU's commitment to sustainability and is the foundation upon which its vision and strategy continue to develop.

QMU's holistic approach to achieving a lasting legacy of sustainable practice is also Rosalyn's legacy. QMU's thinking and practice not only takes account of its immediate campus environment, but extends to curriculum development and leadership.

Rosalyn's donation will support the development of a short film which will highlight the environmental aspects of QMU's campus and further promote its commitment to sustainability. □



A dress made of glass from recycled green bottles grabbed media headlines, delighted university officials and created a memorable occasion at an event co-ordinated by stand-out student Arlene Rush at the University's first Green Fashion Show in 2009.

Sinead Murphy and Kenneth Murphy from Santander joined QMU student Sidse Sorensen who volunteered with The Edinburgh Festival of Cycling.



THE EVENT, hosted by QMU Principal, Professor Petra Wend, provided the ideal opportunity to thank Santander Universities UK for its support over the last five years in enhancing the university experience of students, staff and recent graduates through the awards.

Santander Universities UK, a global division of Banco Santander, has contributed £135,000 to QMU over the last two years through its provision of scholarships for study and research, travel grants, community awards for volunteering activities and paid internships.

Luis Juste, Director of Santander Universities UK, was at the event to celebrate the success over the last two years of around 50 Santander Scholars and award winners, all of whom are students, staff or graduates of QMU.

CELEBRATING THE SUCCESS OF SANTANDER UNIVERSITIES SCHOLARS

QMU was delighted to celebrate the success of its Santander scholars and award winners in May when it hosted a Santander Universities Scholars' Reception.

In addition to study and research scholarships and travel grants, the latest tranche of awards included £6,000 in Santander Community Awards which was awarded to local charities as a result of the volunteering activities of QMU students.

Professor Petra Wend said: "Santander scholarships and awards enable our students and staff to continue or deepen their studies or research, and to gain an international perspective, through

the provision of travel grants to support research overseas. They play an important part in enhancing the university experience of students and staff, and we are most appreciative of Santander Universities' continued generous support."

Luis Juste, Director of Santander Universities UK, said: "Twelve registered local charities or not-for-profit social enterprises in Edinburgh and the Lothians each received a Santander Community Award of £500 after being nominated by a QMU student who is an active volunteer with them."

The charities included The Edinburgh Festival of Cycling, a new not-for-profit social enterprise nominated by Danish mountain biker Sidse Sorensen, an undergraduate on QMU's BA (Hons) PR and Marketing programme. Launched earlier this year, the Edinburgh Festival of Cycling aims to encourage more individuals to take to two wheels and gain health benefits for themselves and environmental benefits for the city.

Among the other charities which benefited were the Hollies centre, Musselburgh, an invaluable local resource which aims to counter isolation among the local elderly through its lunch club, respite care facilities and other services. Fergus Boden, Kara-Jo MacFadyen, Lorna Rew, and Dane Thomson, students on QMU's BA (Honours) PR and Marketing programme, became involved with the local social enterprise after working on a project with the Hollies as part of their studies.

Other charities to benefit from the £500 awards included: Mayfield and District Breastfeeding Support Group; East Lothian Special Needs Play Scheme; Chest, Heart and Stroke Scotland; The Engine Shed; Bethany Christian Trust; South Leith Parish Church Breakfast Club; No Limits; CHANGES, Musselburgh; Waverley Care and the Pilmery Development Project. □

Former staff member continues to support student development

A former Head of Hospitality, Tourism and Leisure Management at QMU, has continued her association with the University after her retirement in 2008 by gifting a generous donation to support student development and building on her previous gifts.

Sandie Randall, who is both a QMU graduate and former member of staff, has for many years, supported hospitality and tourism students in different ways. Her most recent donation is a scholarship award of £200 which will be given to the highest achieving third year student on the

BA International Hospitality and Tourism Management. Sandie has agreed to support this award for five years with the first Sandie Randall Award being presented in 2014.

Not only does Sandie seek to motivate, inspire and support emerging talent, she has set up this donation in the hope that it will also encourage others to consider gifting to the University. There are so many different ways that people can support the institution as well as students. Sandie tells us why she has pledged her support.

She says: "As a former student and staff member I have a deep appreciation of

the distinctive ways in which QMU helps its students develop their expertise and potential, which in turn contributes so much to society at home and overseas. While no longer directly involved myself, I am pleased to be able to support this good work by funding a student prize. This prize is intended to encourage and support student aspiration at a time of increasing financial hardship. In addition, I hope this example will also encourage others in the QMU community to give."

If you would like to discuss different ways of supporting student development at QMU or indeed options to support other aspects of the University's work, please contact Lisa Gillespie, Development and Alumni Manager on E:lgillespie@qmu.ac.uk, T: 0131 474 0000. □

Connect 2013 Alumni Reunion The Highlights

The event, held in June, brought together old friends, helped people make new ones and reacquainted everyone with the work of the University. Some alumni had graduated five years ago and others were celebrating their 50th anniversary of starting their courses at Atholl Crescent.

Graduates came from throughout the UK and as far afield as Tasmania to join old friends at QMU's first all-subject alumni reunion.



Golden Jubilee reunion of the class of 1963 from the Edinburgh College of Domestic Science



BA Consumer Studies:
class of 1990

Everyone enjoyed the range of delights that were on offer. People mingled over brunch and cream teas, while others enjoyed the tutor-led wine tastings followed by artisan cheeses produced by a QMU graduate. Of course, no visit to QMU would ever have been complete without everyone partaking of a wee QMU scone!

Chef Director of Café St Honoré and Scottish Chef of the Year (Scottish Restaurant Awards 2011) Neil Forbes conducted a demonstration showing guests how to make the most of local, seasonal produce. This was followed by tutor-led wine tasting sessions led by Richard Bouglet from l'Art du Vin, and cheese from QMU graduate and cheese-maker, Jane Stewart of St Andrews Farmhouse Cheese.

If you are an alumni interested in finding out how you can get more closely involved with QMU, please see the response form on the carrier sheet that came with your copy of QMYOU.

QMU academics and researchers offered a range of fascinating sessions which gave an insight into their work in speech technology as well as nutrition and biological health sciences. The session with Isobel Davidson, Professor in Nutrition, helped graduates establish whether they were a taster or a supertaster. Microbiologist and Immunologist, Dr Lorna Fyfe, uncovered the fascinating antibacterial properties of Portobello honey. Dr Mary Warnock discussed the astounding nutritional properties of the East Lothian superfruit, sea buckthorn and outlined the University's commercial work with Cuddybridge, an artisan apple juice producer which has been working with QMU on the development of a new high end apple/sea buckthorn drink.

By the end of the day, visitors had had the opportunity to have

some fun, rekindle old friendships, develop connections with new alumni and find out about some of the fascinating work that's happening at QMU. Professor Alan Gilloran, QMU's Deputy Principal, was delighted to welcome alumni who were now scattered all over the world, and to share information about work in QMU's flagships.

Professor Gilloran said: "It was an excellent opportunity to talk to our alumni and find out what fascinating areas of work they are involved in. Careers ranged from finance to housing, from environmental protection to holiday accommodation, and from occupational therapy to cheese-making.

"We look forward to deepening our relationship with the Connect participants and considering how we can develop mutually beneficial relationships with more alumni in the future."



The wonderful Neil Forbes, captivated graduates and staff with his passion for using local, seasonal produce and presented a range of delicious looking seasonal dishes, some of which were garnished with herbs picked that very morning from his QMU allotment.



Graduates shared old photos and reminisced about their college days.



Graduates loved the opportunity to learn from wine expert, Richard Bouglet. He arranged some games to see if the wine enthusiasts really did know their classics and as well as shedding some light on what seasonal wines we should be drinking during the summer months.



We were delighted that QMU graduate, Jane Stewart of St Andrews Farmhouse Cheese, was able to bring three of her cheeses to share with enthusiastic foodies.



Alison Campbell, Consumer Studies graduate from Orkney, took part in the ultrasound speech technology demonstration.

Celebrating global influence with Malawian graduates

QMU ACADEMICS CARRYING out research in Malawi in May took the opportunity to celebrate an important milestone with Malawian graduates who have influenced international health.

Experts from QMU's Institute of International Health and Development (IIHD), based at QMU, reunited with graduates at a celebratory event which marked the Institute's 20th anniversary. The alumni event, which took place in Lilongwe, Malawi, brought together an impressive group of international health graduates who have positively influenced international health and development in Malawi and beyond.

Since the time when the Scottish missionary David Livingstone first visited Malawi in the mid-19th century, Scotland has enjoyed a special relationship with the country. Links with Malawi have been further strengthened over the last few years following various Scottish Government initiatives which have encouraged collaboration.

QMU has a long standing association with Malawian scholars in the field of global health and social development. Attracting students from all over the world, IIHD has seen 37 Malawians graduate from the Institute with a Masters or PhD diploma. Many of these graduates have gone on to hold senior positions within the Malawian government, charitable health organisations and leading universities – all have made a significant contribution to the development of international health policies and social development in Malawi. Some of their influence will have also been felt far beyond Malawi, in other areas of Africa and further afield.

The Institute for International Health and Development specialises in delivering world class teaching and research in the areas of global health and social development. The alumni event in

Malawi was supported by some of the Institute's most prominent graduates including Jimmy Dixon Gama, who graduated with an MSc in Social Development and Health in 2003. Jimmy went on to complete a PhD with IIHD in 2009 and now lectures at the College of Medicine in the University of Malawi, specialising in health systems management, health policy and reproductive health. Kibble Ngalauka graduated with an MSc in Social Development and Health from IIHD in 2005, and went on to become a design and development specialist for the organisation, World Vision Malawi. Rose Kumwenda-Ng'oma, Executive Director of the Christian Health Association of Malawi (CHAM), is also a former IIHD graduate, having achieved an MSc in Social Development and Health in 2002.

Professor Barbara McPake, Director of the Institute for International Health and Development, explained: "This was a wonderful opportunity to reflect on the global reach which has been achieved by the Institute over the last 20 years and on the successes of our graduates. It is very satisfying to see the ripple effect from partnerships of an international mix of staff and students, having such positive outcomes in other countries."

Professor McPake concluded: "We are very proud to continue developing this important and meaningful relationship between Scotland and Malawi. We thoroughly enjoyed celebrating with Jimmie, Kibble, Rose, and many other illustrious alumni, and developing new relationships with important stakeholders in the Malawian health sector." □

GRADUATES' ASSOCIATION NEWSLETTER

By Maureen Paterson, Graduates' Association President

MEMBERSHIP

The QMU Graduates' Association is open to all members at Queen Margaret University and associated educational establishments. A one-off payment gives life membership which allows you to attend networking lunches, which usually take place on the last Saturday of the month from September to November and January to April, and the AGM. Membership also provides the opportunity to enjoy the comfortable ambience of seaside house Madras Lodge in Gullane, which is available all year including Christmas and New Year. Membership is open to all graduates and present or former staff. A membership costs £35 at time of graduation or £45 for members of staff and alumni members at other times.

To become a GA member contact: Sylvia Northcott (see page 27).

NETWORKING LUNCHES

Lunches were enjoyed by members at several venues including a new gastro pub in William Street, Edinburgh.

OCCUPATIONAL THERAPY EDUCATION (18TH JANUARY 2013)

I represented the Association at the 75th anniversary of Occupational Therapy education at QMU and was presented to HRH Princess Anne, patron of the College of Occupational Therapy who unveiled the plaque to mark the occasion.

COSTUME SHOWCASE (8TH MAY 2013)

I attended the event in the Teviot Debating Hall. The Showcase was spectacular showing a range of costumes, puppets and masks by students from all four years of the Costume Design and Construction degree.

CROQUET (16TH MAY 2013)

Several members accepted an invitation from Alison Ross, a QMUGA member, to visit Meadows Croquet Club Edinburgh. Everyone enjoyed playing croquet with guidance from club members. At the end of play, afternoon tea was prepared by Alison and very much appreciated by everyone. The day was so popular that it has been suggested this should become an annual event.

ANNIVERSARY

2014 will be the 100th anniversary of the Graduates' Association. The Committee is exploring different ideas to mark the occasion at the AGM in 2014.

COMMITTEE

Helen Kerr, who has been Membership Secretary for several years is retiring from the Committee. Many thanks to Helen for all her hard work while serving on the Committee, and for hosting the Committee meetings.

DR JEAN DOYLE

Sadly, Jean died in May of this year at 85 years of age. Until last year, Jean had been an active member of QMGA and Committee member. Pat Denzler and Mary Cursiter attended the funeral.

We look forward to meeting members, both new and old, at future events.

Best wishes, Maureen Paterson, President



Madras Lodge, Gullane

In need of a stress-busting autumn break?

Special offer this autumn: An extra night FREE in the Loft at Madras Lodge when booking for two or more consecutive nights.

The Loft boasts probably the finest room at Madras Lodge - a large first floor south-facing sitting-room with views to East Lothian and a view east over the neighbouring gardens. There is a TV, radio with iPod dock, lug chairs and a couch which can convert to a small double or generous single bed. The neat kitchen section comes with dishwasher, microwave, oven and hob, and a convenient dining corner. Off the spacious entrance hall lies the bathroom with shower, a double bedroom and a newly refurbished single bedroom. On the upstairs landing, there is a small library and a store of traditional china for a perfect afternoon tea.

The cost - just £90 including booking fee for three nights this September and October - the offer continues through the low season to end February excluding Christmas and New Year. Longer stays welcome and also include one night FREE.

All members of the Graduates' Association can rent our holiday home, Madras Lodge in Gullane, East Lothian, at modest rates. Special rates with free night apply during the winter off peak months.

There are two units - the House (sleeps 5), and the Loft (sleeps 4).

Details of how to book, and rental rates, can be found on the QMUGA website www.qmuga.org.uk or contact Bookings Secretary, Anne Vokes on E: mlbook@qmuga.org.uk ☐

Honorary degrees for Asian gastronomic pioneer and leading composer

Shaheen Unis



AT OUR JULY graduation, we were delighted to recognise two inspirational individuals - one a gastronomic pioneer who is responsible for bringing authentic Asian cooking to Scotland, and the other, a leading composer who has used his musical ability to heal divisions in war-torn communities.

Shaheen Unis, the entrepreneur and business woman behind Mrs Unis Spicy Foods Ltd, is responsible for introducing a wide range of Asian foods to the Scottish palate via her Edinburgh manufacturing base and restaurant. As a leading member of Edinburgh's social and cultural community, she is one of the founders of the multi-cultural festival, the Edinburgh Mela. In 1990, she also jointly established Milan, an organisation which supports older members of the South Asian community, who are experiencing

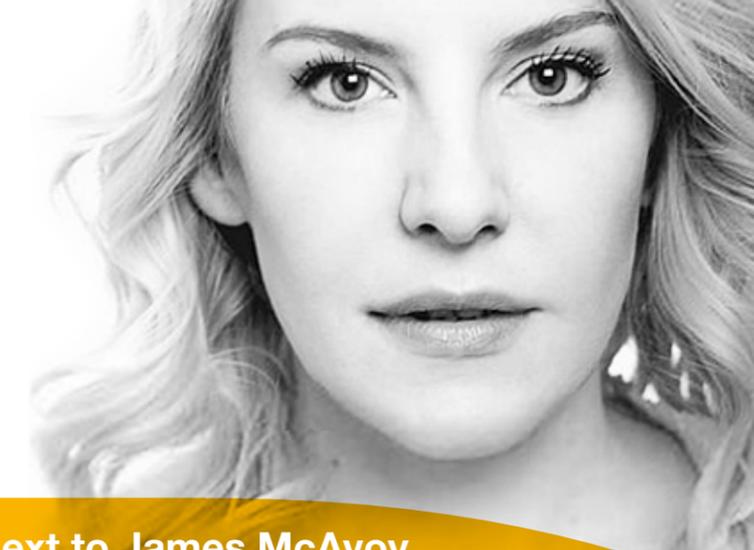
Professor Nigel Osborne



challenges living in Edinburgh's retirement homes.

We are also delighted to honour Professor Nigel Osborne, a talented composer and former Reid Professor of Music at the University of Edinburgh (1990 - 2013), who founded the 'Institute of Music, Human and Social Development'. Professor Osborne also used his musical gift to help heal the divisions in Bosnian society. He set up the Mostar Sinfonietta, the first organisation in the city to draw members from among Bosniaks, Croats and Serbs. He has also worked tirelessly for children traumatised by war - in Bosnia, then in Kosovo and later in other conflict-torn places. ☐

Where are you now?



Allison stars next to James McAvo

Allison McKenzie, (pictured above) QMU graduate, took centre stage alongside the BAFTA winning Scottish actor James McAvo when they starred in Macbeth.

Allison played a witch, a murderer and Lady Macduff in the Shakespeare play at the Trafalgar Studios, London. The play was nominated for two Olivier Awards.

Allison has many stage, film and TV credits to her name including the afternoon drama 'Doctors' and detective series 'Rebus'. However, she is perhaps best known in Scotland for her role as Joanne in the BBC Scotland TV series 'River City'. ☐

Catwalk opportunity with famous German fashion designer

Matthew Maitland, an Event Management graduate, has secured work with the famous German fashion designer, Jil Sander. He recently flew to Milan to help with the organisation of the runway show, press conference and showroom coordination of Milan's men's fashion week. Matthew has also organised a trip back to Texas to attend the wedding of a friend from St Edward's University (a QMU partner university). He'll be looking into job opportunities when he's back in the USA. ☐

Olivier Award recognition for 'Top Hat' costume designer

Congratulations to **Ruth George**, QMU Costume Design and Construction graduate, who picked up one of three Olivier Awards which were presented for the musical 'Top Hat'. Ruth was a member of the costume team that supporting the award-winning designer Jon Morrell, in creating the stunning costumes for 'Top Hat'.

Designer Morrell's fabulously opulent costumes brought the glamour of Hollywood's golden age to the West End stage. The musical was performed at the Aldwych Theatre London. ☐

Susan scores at Liverpool Football Club

Susan Black has landed a top job at Liverpool Football Club. Having worked in communications at the club for a couple of years, Susan was recently appointed as the Club's Director of Communications. Prior to joining the club, Susan held senior corporate communications and PR roles including Head of Communications at WYG plc, Head of Communications at NTL (now Virgin Media) and Communications Manager at Scottish Enterprise.

Susan studied for her Masters in PR and Communications at QMU and also has a PgDip from the Chartered Institute of Public Relations. ☐

QMU film student nominated for Creative Scotland Award

Film and Media graduate, **Bart Slight**, was nominated for a Creative Scotland Student Media Award.

22 year old Bart entered the film that he produced for his final year dissertation at QMU.

Bart's short film 'Getting Along' was nominated in the fiction category. It was the only film produced and directed by a student from an Edinburgh-based university to be nominated in any of the categories.

Bart's film is a visually driven dark comedy which depicts a domestic situation rife with tension.

Walid Salhab, QMU's Media Practice lecturer, said: "Bart wrote the script and directed the film during his final year at QMU. The film is very unique with all of the sound being produced in post-production."

Walid continued: "Although Bart didn't win at the awards ceremony in May, we are extremely proud of his achievement, and that he was the first QMU student to be nominated in these Creative Scotland awards." ☐

Q.M.U.G.A.

CONTACTS

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Call for classmates:

Anna Ross is looking to contact Atholl Crescent graduates of the Household and Institutional Management courses (1950-51). Please contact E: alumni@qmu.ac.uk or T: 0131 474 0000 for further details.

Trees of Life

Dobbies Garden World Melville is the presenting sponsor for the exciting new QMU 'Trees of Life' programme on our campus.

150 trees will be planted by 2025 to celebrate the achievements of our graduates, remember loved ones and honour others. In 2025, QMU will celebrate its 150th anniversary and these living trees will further symbolise our historic roots in the community. Each tree is accompanied by a beautiful plaque with the name of the donor. The donation required for each tree is £150. All funds directly benefit students and are disbursed by the QMU Student Parliament.

To order your tree, please contact Professor Joe Goldblatt, Development Officer at E: jgoldblatt@qmu.ac.uk or T: 0131 474 0000.

Our thanks go to the following donors who have already supported the 'Trees of Life' project:

• Kathryn Dewar • Kathryn Hutchinson
• Thankem Okereh • Amudat Bolanle Osumeru • Barbara Prater • James Robertson • D. Oldman-Ensa Rogers
• Professor Joe Goldblatt and Nancy Lynner



Barbara Prater - 'Trees of Life' supporter

Student successes

First years, Fiona Rees and Dearbhaile Hayes, alongside final year postgraduate students Rosanna Heeney and Caoilfhionn Deeney, went on to play against a combined Dunedin Connollys /Wolfe Tones team at a match held in Edinburgh. □

Anne-Marie Casey, Vice Captain of QMU Ladies' Gaelic football team, explained: "An All-Star is the highest award given by the Gaelic Athletics Association. This is the first time a member of the QMU team has won the award so having four team members winning All Stars is a big deal, as the team is selected and voted for by all of the Gaelic football teams throughout Britain." □

10 things you might not know about QMU

- has attracted funding to offer 27 additional fully funded postgraduate places on two new Masters programmes; an MSc in Gastronomy and an MA in Culture and Creative Enterprise.
- has won £4.6m to establish new academies to help improve educational and career opportunities for senior school pupils and fill a skills gap. Aside from the Hospitality and Tourism Academy, new academies now exist in Creative Industries, Health & Social Care and Food Science & Nutrition.
- provides a range of academic and business expertise to assist small and medium sized food and drink producers with business development.
- can offer product development, scientific testing and information about business funding streams to assist SMEs with business growth.
- has a graduate employment rate of **93.8%** - that puts QMU in joint 5th place out of 17 Higher Education institutions in Scotland.
- is the first UK university to have a Business Gateway located on campus. Run by East Lothian Council it provides assistance, start-up advice and free workshops and seminars to a variety of businesses including graduate start-ups.
- can offer a base for new business start-ups as part of QMU's Business Innovation Zone
- provides an events and conferencing service and can offer meeting space for both small community events or larger scale celebrations or seminars.
- holds various events each year including professorial lectures, The Edinburgh Lecture Series, Costume Showcase and postgraduate open evenings, which are open to the general public.
- has refurbishing its fitness suite and weights room this summer for the benefit of staff, students and the local community. □

Pedal power sees Trevor complete Tour de Force

In June, one of QMU's senior staff geared up for the biggest challenge of his life.

Trevor Laffin, Head of the University's Division of Business, Enterprise and Management, undertook a gruelling training regime in preparation for cycling the route of the 'Tour de France'. Trevor's cycle challenge, the 'Tour de Force', saw him complete the full 3,300 kilometre route one week before the professional riders took part in the 'Tour de Force'.

Before kicking off his 'Tour de Force' route in Corsica, Trevor undertook numerous organised cycle rides across the UK to prepare for the big event. This included 200 miles in the Peak District, 'Tour of the Borders' (70 miles), 'Tour of Lauder'

(86miles), 'Borders Cyclista Sportive' (76 miles), 'Dunfermline Sportive' (90 miles) as well as a cycling to Skye and throughout Ireland.

The 'Tour de Force' journey took Trevor through The Pyrenees and The Alps before finally finishing in Paris on Bastille Day on the 14 July.

Trevor's epic adventure raised money for the William Wates Memorial Trust. He is very grateful for the support he received from QMU staff and the University's hotelier and culinary friends including Martin Wishart (from Restaurant Martin Wishart), Andrew Fairlie (Gleneagles), Albert Roux OBE, Apex Hotels, Edinburgh New Town Cookery School and Timberyard. □

DATES

for your diary

Event: **Undergraduate Open Days**
When: Thursday 5th September and Saturday 5th October 2013
Time: 11am – 4pm
Where: QMU

Event: **Postgraduate Open Evening**
When: 27th November 2013
Time: 5.30pm to 7.30pm
Where: QMU