

QM YOU

MAGAZINE

FOR ALUMNI & FRIENDS OF
QUEEN MARGARET UNIVERSITY
Issue 80 | April 2015



**Launch of Food
Innovation Centre**

**First Children's
University graduation**

**Nurse Researcher
enters Hall of Fame**



Queen Margaret University
EDINBURGH



Principal's Introduction

The last few months have been a whirlwind of launches, special events, widening access initiatives and research successes for QMU.

The arrival of the Kelpies maquettes on campus (see page 5) has not only been a talking point for all our visitors, these exquisite equine sculptures have enhanced the look of University Square and attracted many local people who have been keen to see and photograph them. Our thanks go to Falkirk Council for gifting them to us over the winter months. They are simply stunning!

December saw the launch of our Scottish Centre for Food Development and Innovation. With a history in food dating back to 1875, the University was keen to capitalise on its expertise in food, nutrition and biological health sciences. Over recent years, the University has significantly developed its research and commercial work supporting the growth and development of Scotland's food and drink industry, particularly SMEs. Building on this success, our launch of the first Scottish Centre for Food Development and Innovation will enhance Scotland's position as a leader in food and drink innovation in Europe and support access to the global market for healthy and functional food. Read more about the new centre on pages 18 and 19.

We were delighted to conclude a very eventful year with confirmation of our research excellence as demonstrated by our Research Excellence Framework (REF 2014) results. This important UK wide research exercise showed that a substantial percentage (58%) of QMU's research is rated as world leading or internationally excellent. You can read more about our REF results, and how our research work makes an impact on people's lives, on pages 8 and 9.

There was an energetic start to the new year with the first Queen Margaret Children's University graduation ceremony. In January, the Halle Lecture Theatre was filled with excited children, aged from 5 to 14 years of age, supported by parents, teachers, members of the local community and QMU staff. The project, which is part of QMU's widening participation strategy, aims to inspire children to engage with learning outside the school curriculum. I am sure that this joyous occasion will have helped encourage the young participants in the Children's University to continue to stretch themselves. Read more on pages 6 and 7.

As always, we are delighted to hear and share news of graduate successes, so please do stay connected with the University via our alumni team. If your business could benefit from research from our new Scottish Centre for Food Development and Innovation, or from our business experts, please do get in touch. If you can contribute to QMU's success in any way, whether through a donation, scholarship or legacy, or through mentoring or providing internships, we would really love to hear from you.

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

<< Professor Petra Wend, QMU Principal, with the Kelpies maquettes in University Square

04
NEWS
IN BRIEF



Career advice for life
Customer Service
Excellence Standard
Award

05
COMMUNITY
ENGAGEMENT



Sir Jackie Stewart
dyslexia event

Sir Rocco Forte visit

06-07
COMMUNITY
ENGAGEMENT



First Children's
University Graduation
Associate Student
Scheme

08-09
RESEARCH
EXCELLENCE



REF - Making an
impact through
research

10-11
CREATIVITY
& CULTURE



Film celebrates Sir
Walter Scott's novel

CONTENTS

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12-13
HEALTH &
REHABILITATION



Foot care clinic
for homeless
International Nurse
Research Hall of Fame

14-15
SUSTAINABLE
BUSINESS



Focus on Consumer
Insight Centre

16-17
SUSTAINABLE
BUSINESS



£1.23 billion growth
potential for
Scotland's economy

18-19
KNOWLEDGE
EXCHANGE



Launch of new food
innovation centre at
QMU

20-21
ACADEMIES
INITIATIVE



Academies go from
strength to strength

22-23
GRADUATE
INTERVIEW



Drama in the Village
Pub

Queen Margaret University
EDINBURGH

QMU Merchandise
Accessories
Glassware
Clothing
and lots more...
www.cafepress.co.uk/qmu

24
DEVELOPMENT
NEWS



Legacy programme
Santander
Universities'
partnership

25
DEVELOPMENT
NEWS



Students set
standard for annual
Physiotherapy
conference

26
GRADUATES'
ASSOCIATION



Celebrating 60 years
of friendship
Reunions

Join us on Facebook
Stay connected at
www.facebook.com/QueenMargaretUniversity

27
WHERE ARE
YOU NOW?



Young Communicator
of the Year

28
THINGS YOU
MIGHT NOT
KNOW



Dates for your diary
10 things you might
not know about QMU

NEWS IN BRIEF

New service ensures graduates have 'Careers Advice for Life'

THE UNIVERSITY'S CAMPUS-BASED Careers and Employability team has extended its service by offering QMU students and graduates free 'Careers Advice for Life'.

Most universities only offer their students a free careers advice service for up to three years after graduation, but as part of QMU's robust employability and development strategy, alumni can now look forward to continued specialist support from the University's team of careers specialists.

QMU's Careers and Employability team helps and supports students throughout their studies and after graduation, whether they are looking to find part-time employment, voluntary work, relevant work experience or graduate employment.

The University also has close links with professional bodies and its courses are constantly adapted to meet the changing needs of employers, students and society as a whole.

Commenting on new 'Careers for Life' service, Marion Pollock, Careers Adviser from QMU, said: "We recognise that our graduates embark on a lifelong career journey, so we want to take our existing service a step further by providing them with advice and support for life.

"Whether our students are still studying, recently graduated or part way through their career, QMU's dedicated team of professional staff is now equipped to offer continued assistance.

"We encourage students and graduates to make the most of the service provided so that they are confident and able effectively to market their knowledge,

skills and experience to potential employers in a changing jobs market."

For more information about Careers and Employability at QMU, contact Marion Pollock, Careers Adviser on T: 0131 474 0000, E: mpollock@qmu.ac.uk

QMU offers new courses

SEVERAL NEW COURSES are now being offered by QMU, within the areas of sociology, physiotherapy and food science, which respond to the current needs of society.

BSc/BSc (Hons) Public Sociology

The new BSc (Hons) Public Sociology is the first undergraduate degree in Public Sociology in Scotland and only the second course of its kind in the UK. Public sociologists ask sceptical questions about the 'taken-for-granted' nature of social inequalities and try to develop knowledge which can enhance the living conditions for the majority of people living within societies. Students on the new course will be encouraged to engage with diverse communities, whilst also developing a sense of the ways in which a public sociological imagination can meaningfully intervene in real world political and social events.

BSc/BSc (Hons) Physical Activity, Health and Wellbeing

With a flagship in health and rehabilitation, QMU was keen to respond to the negative impact of sedentary lifestyles on health and wellbeing. The new BSc (Hons) Physical Activity, Health and Wellbeing covers many different areas including anatomy and physiology for exercise prescription, person centred care and communication, health promotion, and sustainable community development. This new course aims to help students develop the skills, knowledge and

attitudes needed to work with others to improve their health and wellbeing. Truly interdisciplinary in nature, students on this degree will be taught by a range of experts across the University, and will be in classes with other course groups studying life sciences, food and nutrition, nursing, health professions, business and creative industries.

BSc/BSc (Hons) Nutrition and Food Science

With a long history in food, and the recent launch of the Scottish Centre for Food Development and Innovation, QMU is ideally positioned to offer its new multidisciplinary BSc Nutrition and Food Science course.

Its focus will be on human nutrition and food science with a related emphasis on health and prevention of diet-related disease. Ideally suited to those interested in following a career in the food industry or research, it will appeal to people who are keen to know more about the current issues facing food science within the UK, including sustainability, food policy and new product development. Topics for study will range from nutrition across lifespan, epidemiology, public health to supply chain management.

To find out more about these programmes look up the course listings at www.qmu.ac.uk

Award for Customer Service Excellence

THE UNIVERSITY'S HIGH standard of customer service was recognised in January when its Campus Services team was presented with a Customer Service Excellence Standard award.

It is the first time that QMU has applied to the government accredited award

scheme which recognises excellence in customer service delivery. The award specifically acknowledged the high standard of service offered by Queen Margaret University's library, accommodation, conference & events and sports & leisure services.

The Customer Service Excellence Standard focuses on organisations that deliver customer services which are efficient, effective and empower the consumer. Particularly, it values organisations which always place customers at the heart of the service provision. □

Sir Rocco Forte provides an insight into his business empire

INTERNATIONAL HOTELIER SIR Rocco Forte, founder of Rocco Forte Hotels, recently gave a speech to first year Event Management students about his experience of working in the luxury hospitality industry.

Sir Rocco, who was awarded an honorary degree from QMU in 2002, spoke to a packed audience of QMU Event Management students and industry professionals.

In his presentation 'Creating world class luxury experiences for every guest' Sir Rocco gave a very open and honest account of some of the biggest challenges he has faced as a hospitality business leader. This included losing his entire empire in global recessions, building a new business, online travel agents and the issue of cut pricing, and the challenges of dealing with the Trip Advisor rating system and negative commentary. In addition, Sir Rocco discussed the importance of attracting the best staff to help strengthen his business.

The event ended with a speech from Boyen Moshelov from Sophia, Bulgaria. Boyen is a third year QMU Event Management student who works at the Balmoral Hotel in Edinburgh - part of the Rocco Forte Hotels group. Boyen spoke about his experience of working at the Balmoral and how Sir Rocco creates a unique atmosphere where staff feel more like family members than employees.

The event, which was organised by QMU's International Centre for the Study of Planned Events, can be viewed on YouTube:

<https://www.youtube.com/watch?v=OlzXsFRBs9g> □



Sir Rocco Forte

Community Engagement

Sir Jackie Stewart motors in for University dyslexia event

FORMER WORLD CHAMPION Formula One racing driver, Sir Jackie Stewart OBE, made a rare appearance in Scotland in November when he spoke at QMU about his personal experiences of living with dyslexia.

The fascinating public event helped raise awareness of dyslexia and the issues associated with improving access to higher education by increasing understanding of the condition amongst the audience of over 200 people.

'An Audience with Sir Jackie Stewart', offered guests the opportunity to ask the former World Champion direct questions about how he deals with dyslexia.

Sir Jackie left school at 15 years of age, but his dyslexia was not diagnosed until much later. He found his personal voice in sport; first as an Olympic-class shot, then as a three-time World Champion motor racing driver. He is a long standing campaigner for better support for people affected by dyslexia and is Vice-President of the Scottish International Education Trust. As well as being awarded an OBE in 1972 and knighted in 2001, he holds eight honorary doctorates from US, Scottish and English universities. □

The Kelpies maquettes stabled at QMU

FOR THE FIRST TIME, the set of maquettes that were used to launch the The Kelpies in New York are on display in the UK at an outdoor public space. The equine art works are being 'stabled' over the winter months at QMU.

The maquettes were the models for the award-winning 30 metre high horses' heads known as The Kelpies. Together with Kelpies Marina, they form the dramatic gateway to the new section of canal in the Falkirk District linking the Forth and Clyde.

Hand crafted by Scottish sculptor, Andy Scott, the three metre high maquette sculptures are positioned in University Square.

QMU has a special connection with The Kelpies. Working in partnership with the project partners, the University's Media Practice Lecturer, Walid Salhab, produced the dynamic stop-motion/time-lapse film charting the creation of The Kelpies. His film has been shared on social media all over the world and has received nearly 93k hits on the Helix website alone. Walid was the only filmmaker to have unlimited access to the full four month build phase of the momentous structures, and his mesmerising work helped launch The Kelpies in New York and in Scotland.

To celebrate the arrival of the maquettes at University Square, pupils from the Prestonlodge High School Pipe Band played at the launch following the installation of the sculptures.

To watch Walid Salhab's film of the creation of The Kelpies visit: <http://vimeo.com/90747645> □

Community Engagement and Widening Access



First Children's University graduation takes place in the east of Scotland

SIXTY SCHOOL PUPILS from across East Lothian gathered at QMU in January, as part of the first Children's University graduation ceremony to be held in the east of Scotland.

The junior scholars were dressed head to toe in traditional gowns and mortar boards. Family, friends, teachers and supporters were welcomed to the ceremony to help celebrate the children's achievements.

The East Lothian schools that took part in the Queen Margaret Children's University graduation were Pencaitland Primary, Yester Primary, Ross High School, Sanderson's Wynd Primary and Stoneyhill Primary.

QMU is the first higher education institution in the east of Scotland to host the Children's University, which aims to help school children, between five and 14 years of age, become confident learners and broaden their horizons.

The initiative strives to raise children's aspirations, encourages them to learn in different ways, and rewards them for taking part in a wide variety of learning activities outside of school hours. The Children's University ethos is clearly aligned with the aims of the Scottish Curriculum for Excellence in terms of helping children become successful and confident learners, responsible citizens and effective contributors.

QMU has taken the lead in establishing the Children's University in the east of Scotland, initially working in partnership with schools via East and Midlothian Councils.

The children build up credits the more they engage in learning activities. They can work towards bronze, silver and gold certificates.

Over 1,400 pupils from across East Lothian and Midlothian have signed up to the Queen Margaret Children's University

scheme in 2014. One hundred of these pupils have already achieved a minimum 30 hours of learning activities outside of school hours, including dancing, painting, cheer-leading, modern languages and gardening. Each child was presented with a special certificate at the graduation ceremony.

Callum Maguire, Head of Outreach & Community Engagement at QMU and Coordinator of the Queen Margaret Children's University, said: "After nine months of hard work, we're really excited to have now staged the first QMU Children's University graduation ceremony and celebrated the pupils' achievements. This valuable initiative is already helping to encourage young children across East Lothian and Midlothian to get involved in different methods of learning, whilst boosting their achievement.

"We've always believed that children need a range of different opportunities and

that not all learning needs to be school focused. The Children's University offers a different approach and encourages children to foster a love of learning. It also creates a unique way of recognising and rewarding individuals for learning and getting involved in new things. It's an inspirational way of engaging with the younger members of our communities and will hopefully motivate them to continue being active learners as they move through their teenage years."

Mary de la Peña, Chief Executive of Children's University Scotland, explained how the initiative works. She said: "We provide an accreditation framework which rewards children for learning outside of normal school hours. Children can gain credits by taking part in a whole range of fun, interactive activities which can be school based or in the community - from drama to hip-hop dancing or from cooking to sports. Each child will get

a 'Passport to Learning' which helps record their participation in activities.

"The most important aspect of the Children's University is that it's a voluntary experience", said Mary de la Peña. "Children work towards building their credits in their own time which means that their success, as part of the university experience, is a more personal achievement. Above all, it should be fun!"

The next graduation ceremony will see school children from Midlothian graduate from the Children's University on the 26th June.

A new film about the Queen Margaret Children's University can be viewed online at:

https://www.youtube.com/watch?v=Qr_bHaHTYKA&feature=youtu.be □

Associate Student scheme helps more people to get degrees

An initiative which is helping more people access degree level education is fully underway at QMU. The University's Outreach and Community Engagement team has helped establish the Associate Student scheme which provides students with a new way to get a degree.

Newbattle Abbey College, Edinburgh College and West Lothian College are all working with QMU to help people who are unsure about making the leap from college or school to university. The scheme introduces them to the university environment, facilities and support in small and more easily manageable steps. Students begin their University degree in a college environment, and then study at the University from the second or third year. The widening participation project is particularly helpful to people who have been out of education for a while, or have been working in industry and now want to improve their qualifications.

The programmes at each college are different. For more details on the scheme email E: associatestudent@qmu.ac.uk □

Recognition for international research excellence



A substantial percentage of QMU's research has been rated as world leading or internationally excellent. This was the exciting news which was revealed by the recent Research Excellence Framework (REF 2014).

REF 2014 is an important exercise which assesses the quality impact of UK higher education institutions' research in all disciplines. The REF results, which were published in December 2014, clearly showed that QMU had achieved its best ever results with 58% of its overall research being rated as world leading or internationally excellent.

The REF showed that QMU is now producing three times as many world leading publications than it did in 2008 and has moved up 49 places (since the last Research Assessment Exercise 2008) within the Times Higher Education rankings for research excellence.

Already recognised for outstanding work in speech sciences, the REF results confirmed that QMU's Clinical Audiology, Speech and Language Research Centre continues to be an internationally renowned

research facility (with 36% of its publications rated as world leading). 92% of the University's speech research and impact rated as internationally excellent or world leading. Speech and Language Sciences is 2nd in the UK and 1st in Scotland for the proportion of research classed as internationally excellent or world leading (92%).

How research makes an impact

Since its inception in 1875, QMU has always aimed to improve quality of life and to respond to some of the most pressing and current issues affecting society.

As part of the Research Excellence Framework, QMU had the opportunity to demonstrate, through its case studies, how its research work is relevant and makes an impact – both locally on individuals and communities, as well as globally. Here are some impact case study highlights from REF 2014.

Including LGBT young people in education

Psychology experts have been working to advance the inclusion of lesbian, gay, bisexual and transgender (LGBT) young people in education. The research is being used to tackle negative and discriminatory attitudes towards LGBT people in Scotland and to improve their opportunities and ultimately quality of life.

This work has contributed greatly to a group set up by the Scottish Government to tackle the issues of discrimination against LGBT people in Scotland. Many recommendations from the research have been implemented by the Scottish Government. The research has helped shape policy and services in education, health and welfare for LGBT young people in Scotland and beyond.

Improving nutrition in older people

Specialist knowledge in nutrition and metabolism has been used by QMU experts to improve the lives of older people and vulnerable adults in hospitals and care homes.

Academics have carried out research work which helps shape policy and practice in the nutritional care of older people and nutritionally vulnerable adults. The research has been used by organisations to help improve guidelines for the nutritional management and care standards of older people and vulnerable adults in both residential and community settings.

One of QMU's key areas of research focuses on nutrition and metabolism in health and disease. Researchers in this area have identified changes which occur in ageing adults – particularly in their nutritional status and dietary needs. This work has informed standards of care in relation to nutritional and fluid provision of vulnerable adults in hospitals and care homes across Scotland and beyond.

Enhancing refugee wellbeing through integration.

Research from QMU's Institute for International Health and Development is helping to improve the wellbeing of people living in countries affected by armed conflict and those who are seeking asylum away from conflict-affected areas. The team has developed a framework to assess refugee integration policy which aims to measure levels of integration in society. This research is helping organisations like the Scottish Refugee Council to shape new policies and practices for improved integration.

Improving walking in people with stroke, cerebral palsy and MS

A team of health sciences researchers at QMU has used a method of electrical stimulation to help improve the walking capabilities of people with 'foot drop'. Foot drop is a common symptom of people with neurological impairments such as stroke, which can cause trips and falls and can result in fatigue. The researchers have run trials where functional electrical stimulation (FES) was applied to the lower leg of people with foot drop. This electrical stimulation makes the muscles lift the foot and as such prevents the foot from dropping down.

These QMU research projects have provided valuable information about how the assistive technology – FES – can be used to help people who have specific walking difficulties.

The research has provided valuable evidence for current local NHS clinical treatment practice and for the re-design of the NHS clinical service which supports the self-management care of people with cerebral palsy, stroke and MS.

Advancing the diagnosis and treatment of speech disorders

Articulate Instruments, a spin out company based at QMU, works with the University's speech specialists to develop technologies and instruments which improve the diagnoses and treatment of speech disorders.

Working on cutting-edge projects, Articulate Instruments has developed pioneering technology and instruments which assist speech therapists in improving the lives of children and adults. Particularly, the technologies have had a significantly positive impact on people with enduring speech problems who were struggling to improve their speech with traditional speech therapy methods.

A major area of work has been the development of electropalatography (EPG). EPG is a technique which is not yet routinely available in NHS clinics. EPG records where and when the tongue makes contact with the roof of the mouth during speech. It can be a very useful means of helping some children with speech difficulties to improve their speech because it provides visual feedback to the child, which is not ordinarily available, and does not rely purely on what the child hears.

The EPG technique is proving particularly helpful to children with Down's syndrome, as they are known to respond well to visual stimuli. A more portable, smaller version of the EPG technology was trialled in schools. By facilitating the use of EPG outside a specialised clinic the numbers of children benefitting from technology increased. The project involved classroom assistants being trained to interpret the information provided by the EPG display and learning how to use it with the children as part of their daily speech therapy session.

The collaboration between Articulate Instruments and speech scientists and therapists at QMU is not only helping improve the lives of people in Scotland, but has a global reach. Articulate Instruments has over 200 international customers who purchase a range of products including electronic systems, headsets, software and expertise. □



A smaller version of EPG technology was trialled in schools with children with Down's syndrome



Film celebrates the 200th anniversary of Sir Walter Scott's novel - Waverley

QMU MEDIA STUDENTS, Phillip Ellarby and Fausta Avizienyte, created a special time-lapse film and vox pops film at Edinburgh's Waverley Station to help celebrate the 200th anniversary of Sir Walter Scott's historical novel - 'Waverley'.

To mark the occasion, Edinburgh UNESCO City of Literature Trust and Network Rail teamed up to stage a special exhibition at the station named after Scott's novel. Quotes from Scott's books, and the thoughts of the man himself, are now written across the

floors, windows and walkways of Edinburgh's Waverley Station, bringing Scott's words alive for a new audience.

The campaign aimed not only to celebrate the 200th anniversary of the publication of Waverley, but also to mark the 10th anniversary of Edinburgh's designation as the world's first UNESCO City of Literature.

Phillip's and Fausta's film skilfully captured the special exhibition being installed, as well as interviews with commuters passing through Waverley Station.

View Phillip's and Fausta's time-lapse film at: goo.gl/PS77uz □



Phillip captures the exhibition installation within Waverley Station.

Student film helps cancer patients understand vital role of research

A GROUP OF FILM and media students from QMU has helped dispel the myths around clinical trials for cancer sufferers.

The second year students teamed up with the South East Scottish Cancer Research Network (SESCRN) to create an audio-visual and film presentation for patients in a bid to raise awareness of the vital role clinical studies and trials have in helping develop new treatments.

SESCRN, which is part of NHS Lothian, brings together a number of cancer research organisations and provides patients with clear information on latest treatments, clinical research and opportunities to participate in clinical trials.

The film, which is now being streamed daily in outpatient waiting areas at Edinburgh's Western General Hospital, features members of the SESCRN team talking about the valuable contribution cancer patients make in assisting with clinical studies. It outlines how participation in clinical trials can help in the evaluation of cancer treatments, such as new drugs or radiotherapy regimens, and thereby improve outcomes for patients.

Denny Collie, Lecturer in Creative Enterprise at QMU, said: "Our Film and Media students delivered excellent results for SESCRN by developing an informative and awareness-raising audio-visual and film presentation. The film is now being viewed by hundreds of cancer patients and their families at the Western General Hospital in Edinburgh every month.

"Not only did the students gain excellent practical and technical experience working on a live project, but SESCRN now has a high quality resource that is helping inform patients about the value of clinical trials."

Commenting on the partnership with QMU, Dorothy Boyle, Network Manager for SESCRN, said: "The students provided us with a professional product that we can share with our patients. They really got to grips with the technical information about cancer research and clinical trials by breaking it down into clear, bite-sized and accessible chunks.

"We now have an effective audio-visual and video resource which is helping convey the message that clinical studies are safe and which also better informs patients and their families about opportunities to take part in studies."

Each year, QMU media students undertake a special project with local businesses and organisations like SESCRN to produce a film, website or social media campaign. These client projects provide excellent experience for second year film and media students.

The range of local organisations that students work with includes small businesses, or charity and community groups, which may not have the expertise or budget needed to produce specialist promotional media.

The QMU Film and Media students who worked on the SESCRN project were Ross Brydon, Ryan Currie, Scot Hall, Jamie McGregor, Robbie Wardlaw and Andrew Welsh. □

If other local businesses, organisations and voluntary organisations are interested in finding out more about QMU's film and media client projects they should email Denny Collie at E: dcollie@qmu.ac.uk

Foot care clinic for Edinburgh's homeless



A team of kind-hearted podiatrists from QMU gave up their time on Christmas Day and Boxing Day to run a foot care clinic for homeless people in Edinburgh.

When the rest of Scotland was opening presents and tucking into Christmas dinner at home, Evelyn Weir, Lecturer in Podiatry at QMU and lead podiatry volunteer for Crisis, and 12 podiatry students, offered a twelve-hour long specialist podiatry service for single individuals who live on the streets.

The QMU team volunteered with the 'Crisis at Christmas' project run by the charity Crisis which helps single homeless people.

As well as offering some much needed foot care for the winter months, the Christmas Day and Boxing Day Crisis events offered homeless people services such as hairdressing and massage, along with opportunities to try arts and crafts, as well as providing breakfast, a hot Christmas meal, and supper on each day.

Evelyn Weir has spent the last twenty years volunteering with homeless charities and was delighted that a team of students offered, for the second year in a row, to support her work at Christmas. She explained:

"People who are homeless tend to have specific foot health problems. Many walk for miles every day but don't have access to foot healthcare or good quality footwear, and may not have a change of shoes. Also, most people are out in all weathers, they spend large amounts of time standing on hard pavements, and often they have no place to dry shoes or socks. These difficulties can lead to quite significant foot problems."

Evelyn and her team of students on QMU's BSc (Hons) Podiatry provided a podiatry service to a high number of male and female homeless people each day. This included providing relaxing foot baths, offering general foot care treatments and advice, and the supply of new warm socks for everyone.

Evelyn said: "The podiatry service was again very popular over the two days this year and we were in high demand. I was really heartened that some of our students volunteered to support this project. I was also overwhelmed by the generosity of our sponsors – Algeos, C&P Medical and support from QMU senior management. Sponsors provided absolutely everything on our project wish list – from essential medical supplies and instruments to new winter socks."

"We had two fantastic days. The students worked really hard, non-stop at times on Christmas Day, and we all enjoyed the experience. We are already planning for projects throughout the year and for Christmas 2015!"

Dr Fiona Coutts, QMU's Dean of Health Sciences, said: "This is a great learning opportunity for our podiatry students. Not only do they develop both their clinical and interpersonal skills, an opportunity like this enhances their student experience. Once again, this project is an excellent example of Queen Margaret's mission of improving quality of life." □



Professor enters International Nurse Researcher Hall of Fame



The professor is an internationally-renowned authority on the nursing of older people, person-centred nursing, and practice development.

PROFESSOR BRENDAN MCCORMACK, Head of Division of Nursing at QMU, has been honoured in the Sigma Theta Tau International (STTI) 2014 International Nurse Researcher Hall of Fame awards.

Professor McCormack is one of only 25 nursing experts from around the world to have been presented with this year's STTI international award for nursing excellence. He is also the first European nurse to achieve this accolade.

Established in 2010, the STTI International Nurse Researcher Hall of Fame awards recognise nurse researchers who have achieved significant and sustained, national or international recognition, and whose research has improved the profession and the people it serves.

The professor is an internationally-renowned authority on the nursing of older people, person-centred nursing, and practice development. His seminal work, 'Practice Development in Nursing', explores the basis of practice development, its aims, implementation and impact on healthcare.

Professor McCormack was appointed Head of Division of Nursing and Research Professor at QMU early in 2014, and was previously Director of the Institute of Nursing and Health Research, and Head of the Person-centred Practice Research Centre, at the University of Ulster.

He brings a wealth of experience in academic leadership to his new role and his appointment underlines QMU's commitment to its established international agenda and focus on research development in nursing.

Commenting on his new International Nurse Researcher Hall of Fame status, Professor McCormack, said: "It's a real honour to have been welcomed into the International Nurse Researcher Hall of Fame, and to be the first European nurse to achieve this status."

"STTI is a global nursing organisation that promotes excellence in nursing leadership and to be recognised in this way is a privilege. It's critically important that nursing research has global reach and I am delighted that my research has been considered in this way."

This award follows on from a series of previous awards achieved by Professor McCormack. In recognition of his continuing research commitments, he was awarded the status of 'Senior Distinguished Research Fellow' by the University of Ulster in 2011.

In 2014, the Professor was awarded a prestigious Royal College of Nursing (RCN) Fellowship. Celebrating the very best in nursing, the annual RCN Awards present fellowships, honorary fellowships and awards of merit to those who have given an outstanding contribution to nursing. RCN fellowships are awarded to RCN members who are registered nurses in the UK and who have made an exceptional contribution to nursing or healthcare.

Those selected will also be published in a new book - the Thompson Reuters 2014 World's Most Influential Scientific Minds. Inclusion in this publication means the researcher is among those who are on the cutting edge of their fields. They are performing and publishing work that their peers recognise as vital to the advancement of their science. □

Focus on Consumer Insight Centre

UK's first ever administrative justice research institute



World's first masters degree for professional complaint handlers

THE CONSUMER INSIGHT CENTRE at QMU has launched the world's first postgraduate degree for professional complaint handlers.

The new MSc Dispute Resolution is an accredited qualification for professionals in the workplace who deal with disputes between consumers and businesses and between citizens and the state.

Complaints about public services and private industry are big business. The UK central government alone spends around £1.5 billion a year on professional dispute resolution.

The private sector also spends a significant amount on customer care and complaint handling activities. The Financial Ombudsman Service received a whopping 2,357,374 complaints and enquiries last year.

QMU's Consumer Insight Centre has been collaborating with colleagues from the ombudsman and complaint handling world to develop accredited qualifications for professional complaint handlers. The University has a long standing

relationship with the Ombudsman Association and the International Ombudsman Institute and regularly delivers courses on dispute resolution for professionals across the UK and beyond.

QMU is aiming to raise standards across the complaint handling industry by drawing on insights from its research and consultancy work. This includes the development of the University's new MSc Dispute Resolution.

Chris Gill, MSc Dispute Resolution Course Leader at QMU's Consumer Insight Centre, said: "There is clearly work to be done to improve standards across the complaint handling industry and the provision of professional education is only one piece in an undoubtedly complex puzzle.

"We feel that it's now the right time to speed up effort to develop professionalism in the complaints sector. Ultimately, good complaint handling provides better public services and fair consumer markets. It's a crucial activity, which affects the everyday lives of consumers and citizens.

"It's in everyone's interest to ensure that – in years to come – a consumer can expect the same level of publicly assured professionalism when dealing with a complaint handler as they can when dealing with a lawyer, doctor or accountant. It is time to make this aspiration a reality."

QMU welcomed its first MSc Dispute Resolution students in January 2015. The unique course is available as a Postgraduate Certificate, Postgraduate Diploma or MSc according to each student's preferred outcome. The Postgraduate Certificate is available entirely online, while the Postgraduate Diploma and MSc are available by a mix of online and campus-based modules.

The MSc Dispute Resolution will provide students with a qualification which is relevant to the workplace and will maximise students' potential to develop within their existing or new careers, including public health services, housing associations and banking.

QMU's business and consumer experts have expertise in Ombudsman training, complaint handling, dispute resolution and consumer affairs.

Dispute resolution falls within the work of QMU's Consumer Insight Centre and the University's Division of Business, Enterprise and Management. The aim of the Centre is to be a nationally and internationally recognised leader in dynamic and innovative learning, knowledge exchange and research in consumer insight.

With an established reputation for high quality accredited training for ombudsman and complaint handling organisations, the Centre has provided accredited training for over 1000 ombudsman colleagues and CPD training for 700 regulatory staff during the last three years.

As the first academic institution to be licensed and approved for the provision of the Ombudsman Association case handler training courses, QMU holds a unique position in the university sector to run effective programmes for this sector and for organisations within the jurisdiction of ombudsman and complaint handling organisations.

For more information and to view the courses, visit: www.qmu.ac.uk/be/Research/CIC/cic.htm

or contact Chris Gill, MSc Dispute Resolution Course Leader, [E: cgill@qmu.ac.uk](mailto:cgill@qmu.ac.uk)

QMU is playing a key role in setting up the UK's first Administrative Justice Institute (UKAJI).

The 'administrative justice system' includes the procedure, law and mechanisms for resolving disputes between individuals and public bodies. This system deals with more cases than the criminal and civil justice systems combined.

Public bodies make millions of decisions each year that directly affect the rights and interests of individuals, including family incomes, jobs, welfare benefits, healthcare, housing and education.

Individuals have the right to challenge public bodies if they believe their decisions are wrong. People may be able to ask the public body to consider the matter again, complain to an ombudsman, appeal to a tribunal, or challenge the decision in judicial review proceedings. These methods of appeal are intended to ensure administrative justice.

Over the next three years, the Institute will address the lack of research evidence on different administrative justice mechanisms by linking the policy, practice and research communities together, developing a coordinated research agenda and improving access to data and information.

The Institute has a core team of 11 experts from around the UK, including Chris Gill, Lecturer in Administrative Justice at QMU, who will be delivering the project in Scotland. Commenting on QMU's role in helping to set up UKAJI, Chris said: "Research on administrative justice has the potential to improve outcomes for all users of public services by providing crucial data on what happens when citizens complain about state decisions.

"QMU will be focusing on developments of the Institute within Scotland, Wales and Northern Ireland, as well as developing a pilot project to help advance administrative justice research. We're looking forward to working with academics, policymakers and practitioners from across the UK to develop this exciting project and to make the Institute a success."

For more information on UKAJI, visit <http://ukaji.org>



Chris Gill, Lecturer in Administrative Justice

New model for design of dispute resolution schemes

The Legal Ombudsman in England published a research report in December which examined alternative dispute resolution processes and provided a toolkit for the review and design of Alternative Dispute Resolution bodies. The report, produced by academics in QMU's Consumer Insight Centre, offered a new model for the design of dispute resolution schemes and included 10 case studies from the UK and around the world.

New research reveals £1.23 billion growth potential for Scotland's economy

A MAJOR NEW RESEARCH project involving QMU has revealed how family businesses and SMEs in Scotland have the potential to boost the country's annual economy by up to £1.23 billion.

The study, which also involves government bodies, businesses and professional advisers, indicates that Scotland needs to do more to build and protect this important sector. There is an opportunity for Scotland to lead America and parts of Europe in providing the knowledge, skills and support needed to become a world-wide centre of excellence.

In Scotland, SMEs account for 99.3% of all private sector enterprises and 63% of these are family businesses. 73% of Scottish family businesses want to keep the business in the family. In 2012, only 12% of family owned businesses in Scotland were passed down to the second generation and only 7% of family owned SMEs had been in the family for three generations or more.



Celebrating the first Scottish Family Business week at East Links Family Park, East Lothian.

L-R: Grant Bell, owner of East Links Family Park; Dr Claire Seaman, Reader in Enterprise & Business; and Richard Bent, Senior Lecturer in Enterprise & Business at QMU

This new research is raising awareness of the impact of poor succession, lack of exit strategies, failure to transfer a family business successfully from one generation to another and how this could be damaging the Scottish economy.

In 2012, 17,385 new enterprises were set up in Scotland, but 16,760 of these have now ceased to exist. A number of these business closures resulted from failed business succession. Surprisingly, the survival rate of new businesses after five years is around 35-50%. In contrast, the survival rate of business transfers is around 90-96%. The research is also beginning to show that transferred businesses outperform new start-ups in terms of turnover, profit, innovation and employment.

QMU is working with a number of partners in an effort to discuss these issues, influence thinking on future policy and practice and to identify practical interventions.

The conclusion of the research suggests that more focus needs to be placed on successful family business and SME transfer to help maintain and boost Scotland's economy. Researchers agree that improved infrastructure and support mechanisms can help protect jobs, increase employment, widen business ownership and maintain existing local supply chains.

Dr Claire Seaman, Reader in Enterprise & Family Business at QMU, said: "Feedback from this latest study has confirmed that family businesses are crying out for the right kind of support to help them succeed beyond the first generation.

"This collaborative research has explored ways of improving the growth and sustainability of Scottish SMEs and family businesses, but more specialist support is required.

"If we want to change thinking and practice and improve business succession across these businesses, we need an integrated approach to learning, research and influencing policy." □



First Scottish Centre for Food Development and Innovation launches at QMU

THE FIRST SCOTTISH CENTRE for Food Development and Innovation was launched at QMU in December.

The launch of the new Centre is enhancing Scotland's position as a leader in food and drink innovation in Europe and supporting access to the global market for healthy and functional food.

Over 100 invited guests from Scotland's £14 billion food and drink industry enjoyed a rare behind-the-scenes tour of the new facilities and heard from a range of food experts about the exciting work that is taking place both in the University and across the industry.

QMU's on-campus SME, Advanced Microwave Technologies (AMT), provided a demonstration of its cutting-edge machinery. AMT is emerging as one of the world's most innovative users of microwave expertise in its application to the food and drink sector.

Representatives from some of Scotland's leading food and drink businesses that QMU has worked with also showcased their products.

“innovation will be fundamental to staying ahead of the pack.”

According to Bank of Scotland's latest food and drink industry economic report, “Arguably, most critical of all for long term growth is innovation and improvement to food produce and the development of innovative new food sources or ‘frontier foods’.” More than half the companies interviewed in Bank of Scotland's third annual survey of Scotland's food and drink sector expect their business to grow by between 5% and 25% over the next five years.

Many firms cite new product development and investment in existing products being the top two ways to achieve this growth. It is estimated that a growth in sales of premium health products could be worth an additional £1 billion to the Scottish economy by 2017.

QMU has established academic expertise in the translation and application of science to support commercially successful research and development within the industry, including research support for iQ Chocolate in Stirling; Gusto artisan dressings in Leith; Black & Gold rapeseed oil in East Lothian; leaf tea experts, eteaket, in Edinburgh; Cuddybridge fruit juices in East Lothian; Belhaven Fruit Farm in Dunbar; and The Chocolate Tree chocolatier in Haddington.

Academic Lead for Food & Drink at QMU, Dr Jane McKenzie, said: “We're really excited to have reached this significant milestone in the development of QMU's

Scottish Centre for Food Development and Innovation. Before the launch of the Centre, facilities like those it offers were unavailable elsewhere in Scotland, so research work has often been sent to England or Northern Ireland instead.

“The new facilities, combined with QMU's academic knowledge and expertise in food, nutrition and biological sciences, is already offering companies in Scotland's food and drink industry an unrivalled opportunity to innovate and develop new products which are underpinned by QMU's scientific research.”

Through practical innovation support and creative business solutions, QMU is helping Scotland's leading food and drink businesses with new and innovative product development and analysis; development of leading edge functional, health enhancing products and ingredients, and formulation of existing products – for example healthier alternatives to fat, salt and sugar.

QMU's team of food innovation experts are also identifying innovative sources of raw materials to produce novel ingredients and ensure sustainability, along with ingredients to improve product processing and preservation; and conducting nutritional analysis, shelf life testing, consumer focus groups and taste panels.

Scotland Food & Drink is the main industry leadership body aligned to the Scottish Government priority economic sector of food and drink. Speaking at the Scottish Centre for Food Development and Innovation launch, James Withers, CEO of Scotland Food & Drink, added: “The food and drink industry is one of the strongest performing sectors in Scotland's economy. Our £14 billion industry rests on a growing reputation for producing quality products and an envied flair for innovation. However, we know there is always more to be done to ensure Scotland's producers adapt to a fast-changing world and the Scotland Food & Drink partnership is working towards the launch of a new innovation action plan in 2015.

“Relationships between the industry and Scotland's universities are critical. My ambition is that this new centre will provide producers with intelligence and support, to help them create exciting new products and in turn find new customers. With Scottish food and drink exports up 50% since 2007 and sales within the UK up by more than a third, we have real momentum. But competition is always fierce so innovation will be fundamental to staying ahead of the pack.”

The Centre's superb facilities include a dedicated microbiology laboratory; a fully-equipped sensory suite; a dedicated chemistry laboratory and a technology room for industry to test new technology.

L-R Mark Laing, Chairman, Nairn's Oatcakes Ltd; James Withers, CEO of Food & Drink Scotland; Dr Jane McKenzie, Academic Lead for food and drink at QMU; Siobhan Jordan, Director of Interface; Professor Petra Wend, Principal and Vice Chancellor of QMU



For more information about the Scottish Centre for Food Development and Innovation and QMU's Research & Knowledge Exchange Development Unit and how it can benefit your business, contact Miriam Smith, Business Development Manager at QMU on T: 0131 474 0000 or E: MSmith3@qmu.ac.uk

Watch the new food centre film at: <https://www.youtube.com/watch?v=i8BLptVolg>

Pioneering **academies** project goes from strength to strength



In two years the academy initiative has grown from 34 school pupils to 400

IN 2014, OVER 400 school pupils from Edinburgh, Lothians and the Borders secured their place on a pioneering academy project which aims to boost educational and career opportunities for 15 – 18 year olds.

In just two years, the acclaimed academies project, spearheaded by QMU and Edinburgh College, grew from 34 young people from three East Lothian schools, to 450 pupils from over 40 schools in Edinburgh, East and Midlothian and the Scottish Borders.

At the start of the semester, all 400 new academy students were brought together at QMU, to begin a programme of learning which is helping prepare them for employment in some of Scotland's most important growth industries.

What started as a trial project with three East Lothian secondary schools has now grown into a unique and highly successful partnership involving the University, Edinburgh College, Borders College, four local authorities and industry partners.

The Hospitality and Tourism Academy started in 2012 with the aim of smoothing the transition between school, college, university and work, as well as raising standards within the industry. The South East Scotland Academies Partnership now offers four academies for young people. The more recent additions are the Creative Industries Academy, the Food Science and Nutrition Academy, and the Health and Social Care Academy. The academies provide young people with a real insight into key growth industries and improve their employability by developing specialist skills and knowledge. □

First graduation marks milestone for academies project

IN SEPTEMBER, THE academies project marked one of its most significant milestones when the first cohort of students graduated from the project. Having successfully

completed the full two year Hospitality and Tourism Academy, the East Lothian pupils were the first to graduate with an HNC in Hospitality. The event took place at the Usher Hall in Edinburgh within a section of Edinburgh College's graduation ceremony. These academy students are in a unique position having left 6th year of school whilst also having achieved a Higher National Certificate (HNC) in Hospitality. This privileged position secured them a place in specific courses at Edinburgh College or allowed them to skip first year and move directly into the second year of BA (Hons) in International Hospitality & Tourism Management at QMU. Some students have also chosen to leave the academies project and go directly into industry. Rachel Hook was one of the first to secure a full time job and is now working for the Scottish Government.

Learning for all four academies also involves the students taking classes with academics and industry experts at the University, as well as at Edinburgh College or Borders College and gaining work experience in industry.

Professor Alan Gilloran, Deputy Principal at QMU, said: "The academy model shows partnership working at its very best. By bringing together experts in further and higher education and working directly with schools, local authorities and industry, we can offer young people an incredible start in life – one which can help shape their future and bring about educational and career success.

"The graduation ceremony marked a real milestone for the academies project and we were delighted to see our first graduating students progress onto the next stage of their educational and career journeys. Not only is the academy experience giving our students a competitive advantage over many of their peer group, it will help contribute positively to the Scottish economy by preparing a new and skilled young workforce to bolster key growth industries." □



Minister shares vision for Scotland's tourism industry

STUDENTS FROM THE Hospitality and Tourism Academy enjoyed a couple of trips to the Scottish Parliament recently.

In October, Scotland's Minister for Tourism, Fergus Ewing, invited the academy students to the Parliament to hear about government plans for the hospitality and tourism industry in Scotland and to share his aspirations for the industry's future.

The Minister for Energy, Enterprise and Tourism is a big supporter of the highly successful Hospitality and Tourism Academy. He said: "Some of the industry's leading employers have participated in the

academy programme and have hailed it as providing the skills and capabilities they need, which is a huge testament to its success."

Fergus continued: "Our tourism industry is vitally important to Scotland's economy, supporting thousands of jobs and generating just over £9 billion in revenue every year. With that in mind, it is essential that the sector benefits from a highly skilled workforce. The Hospitality and Tourism Academy is a prime example of a project where young people can learn skills and expertise that the wider industry can ultimately benefit from." □



Cooking up at storm at the Scottish Parliament

ANOTHER GROUP OF students from the Hospitality and Tourism Academy had the chance to serve up a gourmet meal to the country's top politicians in the Members' Restaurant at the Scottish Parliament. The students ran the kitchen and front of house at the restaurant and created an impressive three-course meal to paying MSPs and their guests.

The MSPs dined on pan-fried pigeon breast with parsnip puree and nasturtium salad; pork fillet in pinwheel oat crust with champ mashed potatoes and haricot verts; and white chocolate cheesecake with passion fruit jelly and passion fruit curd.

Sixteen-year-old Dalkeith High School student Dawn McDermott, who was working in the front-of-house team, said: "It was a really good night. The front of house staff and the kitchen worked well together so it was a brilliant team effort and everyone enjoyed it.

The MSPs were lovely and were chatting to us all about what we were doing and what we want to do after school. It was such a good opportunity to experience something totally different from what we're used to and we learned a lot."

Professor Alan Gilloran, QMU's Deputy Principal, said: "2014 was fantastic year for our Hospitality and Tourism Academy students. Showcasing their talents to MSPs and their guests at the Scottish Parliament was a great way for them to end the year on a high.

"The students really rose to the challenge on the night and thrived under pressure. Unique practical experiences like this are hugely valuable to the academy students' development. They can be confident that their experiences will help them stand out from the crowd in this key growth industry by having the specialist skills and knowledge employers are looking for." □

Drama in the Village Pub



A TALENTED GROUP OF bright young writers and actors have put a new twist on going to the pub. Rather than just propping up the bar with a pint and exchanging pleasantries with the regulars, the Village Pub Theatre project has ensured that locals and visitors are treated to a cultural experience which is far more intriguing than that of the traditional pub quiz.

Unsurprisingly, there is a smattering of QMU talent involved in the Leith based drama project that aims to share cultural experiences with different audiences. Twenty-nine year old Caitlin Skinner is one of the driving forces behind the project, which was initiated by playwright James Ley in 2012.

The idea behind the project was to support and inspire dynamic new writing whilst also encouraging a wider audience to experience drama in an informal and accessible environment. With similarities to the highly successful Glasgow born initiative 'A Play, A Pie and a Pint', the Village Pub Theatre offers an intimate and raw live theatre experience with gatherings taking place once a month, and the audience being treated to short snappy plays, some of which last no longer than 10 minutes. Rather than a pie, the group often shares a delicious selection of home baking, which ensures the audience feels welcome and encourages them to come back for more.

Caitlin, a Drama and Theatre graduate from QMU, is Artist Director of the Village Pub Theatre. Following graduation in 2008, Caitlin went on to New York to study an MA Applied Theatre, before returning to her home city of Edinburgh and beginning a directing career in the capital.

She explained: "These days, arts funding for theatre and touring is changing and it's been tough trying to build and sustain a career in directing. However, I've always been determined to steer my own path and I'm now working as a full-time freelance director, juggling a mix of my own projects with working for established companies."

Discussing the pub-based theatre project, Caitlin said: "James wanted to create theatre that was cheap, quick and informal, but was based on excellent writing. The project now has a core group of writers who have developed a specialism for short plays. The raw emerging storylines allow the audience to enjoy the buzz of live theatre with new and exciting work virtually unfolding in front of their eyes."

Caitlin continued: "The team works collectively, but the writers have a lot of control. This allows them to take their work in the direction that they want, rather than always working to a director's programming priorities."

The model encourages the actors and writers to be experimental. Each month there is a different theme. In March 2012, the team extended a challenge to fellow writers on social media platform Twitter to write a play in one tweet. There was a massive uptake of people who attempted to produce a story in 140 characters. The social media theme was so successful, that the company collaborated with the Lyceum Theatre to produce two performances of Tweet Plays inspired by the main stage productions on the Lyceum stage.

Looking at some of the stand out moments from 2014, Caitlin recalls the days following the referendum. She said: "The writers had to script a play before the 18th September, about the referendum but knowing it would be performed the day after the result was known. For me, there was no better place to be the day after that event than in the pub, making theatre and reflecting on what had happened. It was an amazing experience – a bit of a healing process."

Directing the Village Pub Theatre is just one of Caitlin's jobs. In 2014 she created devised show 'Sanitise' co-created with fellow QMU graduate Melanie Jordan and was awarded a Fringe First. The play is now touring Scotland. She also directed 'The Strange Case of Jekyll and Hyde' with Lung Ha Theatre Company, which was performed at the Traverse Theatre and Dundee Rep in March.

Caitlin works with QMU graduates on a wide variety of drama projects, but it is her Village Pub Theatre collaboration with Louise E Knowles and Morna Pearson, also graduates of Queen Margaret, that has captured the attention of theatre critic Joyce McMillan. Joyce described the collective as having developed "a brand new vortex of powerful theatre activity in Edinburgh". It doesn't really get much better than that!

For more details of the Village Pub Theatre visit: <https://www.facebook.com/PubTheatre> □



A core group of writers have developed a specialism for short plays



Development News



The Queen Margaret Legacy Programme

A special tribute to the legacy of Saint Margaret.



IN NOVEMBER 2014, to commemorate Saint Margaret's lasting historic and moral legacy and to recognise and encourage support for worthy causes that embrace the shared legacy of Hungary and Queen Margaret University, the University joined the state of Hungary in establishing the 'Queen Margaret Legacy Programme'.

The programme is intended to provide professional development and exchange opportunities for QMU students and students at partner institutions in Hungary. It will focus on learning, enhancing

understanding, and cultivating partnerships in the area of media, communications and performing arts.

Thanks to the generous support of sponsors in the UK and Hungary, the Queen Margaret Legacy Programme will be launched with Budapest's famous University of Theatre and Film Arts beginning in the autumn of 2015.

If you would like to donate to the Queen Margaret Legacy Programme, or request further information contact Development team on E: development@qmu.ac.uk or T: 0131 474 0000. □

Trees of Life Fund

IN 2025, QMU WILL celebrate 150 years of service to Scotland and the world. To celebrate this occasion, the Trees of Life Fund was established in 2013 to commemorate this milestone. To date, over 40 donations and trees have been planted in a special grove on the campus. The aim of the fund is to celebrate the time that graduates spent at QMU or to honour someone who is close to them.

Past graduates and residents of No 5 Atholl Crescent and the Edinburgh School of Cookery, Dorothy McLauchlan (nee Coultts 1957 - 1961) and Elizabeth Palmer (nee Corteen) recently donated to the Fund. They wanted to mark the sudden and unexpected death of their hostel friend - Ilona Forsyth.

Dorothy said: "Having been a Diploma III student and a No. 5 hostel resident for four years I have always had a keen interest in the progress of the former college, now university."

If you would like further information about the Trees of Life campaign or to discuss further opportunities for giving to QMU, contact the Development team on E: development@qmu.ac.uk or T: 0131 474 0000. □

Award-winning student beats eating disorder

A STUDENT FROM QMU has won an academic excellence award, the Sandie Randall Award, after overcoming an eating disorder.

Caitlin Canavan, a fourth year International Hospitality and Tourism Management student, has now become a Scottish Young Ambassador for national eating disorder charity, Beat, to help support other young people in Scotland affected by eating disorders.

Caitlin has donated half of her Sandie Randall Award money to Beat, to help fund the charity's work. Sandie Randall, former Head of Hospitality, Tourism and Leisure Management at QMU, has continued her association with the University after her retirement in 2008 by gifting the generous annual award to support student development.

Caitlin's advice to anybody studying at university whilst in recovery from an eating disorder is to engage with all student services available, including the University's counselling services and support via the Students' Union.

The Beat charity has also played a huge part in Caitlin's recovery. The consistent message from Beat is that "eating disorders can be beaten". This message has provided continual hope for Caitlin and her family during her recovery. □



James McCallum, Scottish racing cyclist (centre), photographed with QMU physiotherapy students - (L-R): Andrea Christoforou, Katie McGregor, Florence Cook and Jason Chang.

Physiotherapy students set the standard for annual conference

A GROUP OF FINAL YEAR physiotherapy students staged Scotland's first Student Physiotherapy Conference. The event, held at QMU in October, attracted over two hundred physiotherapy students, practicing clinicians, educators and academics, as well as health and social care professionals from across Scotland and the rest of the UK.

Organised for students by students and financially supported by QMU's Student Development Fund, the event brought together those interested in enhancing knowledge, encouraging collaboration and inspiring innovation in the world of physiotherapy. The event also provided an excellent networking opportunity and supportive environment for students and newly-qualified physiotherapist to present their work.

Highlights of the day included a keynote speech by Dr Elizabeth Dean, Professor of Physical Therapy at the University of British Columbia, Canada, and a talk by Scottish racing cyclist, James McCallum.

Commenting on the success of the conference, final year physiotherapy student, Florence Cook, said: "We're overwhelmed by the positive response to the conference from students, lecturers, physiotherapists and the Chartered Society of Physiotherapy. We're really grateful to all our sponsors, including the QMU Student Development Fund, which was the first financial support we received. It not only helped to fund the conference and make it a huge success, it also gave us confidence that our event was worth the investment."

The success of the conference has already helped secure the second event of its kind in Scotland to be held at Robert Gordon University (RGU) in 2015. □

Students celebrate 2014 scholarship and awards

OVER 20 QMU STUDENTS showcased their 2014 scholarship and awards success at a special event in September.

Hosted by Edinburgh's Dovecot Studios, the celebratory occasion showcased the QMU scholars and award winners of 2014, including students who were supported by Santander Universities, the Ryder Cup bursary scheme, the Princess Alice Award and the University's Vice-Chancellor's Fund and Student Development Fund.

The award-winning students were joined by the companies and individuals whose generous support helped boost their academic experience, personal development and made special student projects possible.

Professor Petra Wend, QMU Principal, said: "The University is grateful for the continued support of organisations, individuals and QMU graduates, which greatly enhances the experience of those students who receive scholarships and awards."

"Awards and scholarships like this enrich students' academic experience, broaden their horizons and allow them make a real contribution to their field or to serving society's needs." □

Rewarding partnership with Santander Universities

QMU HAS BEEN part of the Santander Universities network for the past seven years and we are extremely grateful to Santander for the generous support which includes a variety of scholarships, grants and awards.

In 2014, this partnership benefited 20 students and members of staff who received a total of £64,000 providing 13 scholarships and seven research grants.

Another 17 students and recent graduates also gained invaluable work experience from summer internships with local SMEs which were part-funded by Santander Universities. Some of our graduates also secured further employment with these companies.

In addition, eight local charities were awarded £500 each from Santander's Community Awards to help with community projects involving our students. □

Santander Universities attended the QMU Scholarship & Awards Reception at the Dovecot Studios, Edinburgh, on Thursday 25 September 2014, to celebrate the range of scholarships and projects made possible with their support.



The Moffat Charitable Trust Scholarship Fund

New scholarship announced for 2015

OUR UNDERGRADUATE STUDENTS in International Hospitality and Tourism will soon benefit from a £50k donation from The Moffat Charitable Trust. The scholarship will support participation in a nine month placement in industry that forms part of the curriculum for second year students. The aim is to help students broaden their horizons, industry knowledge and employability.

The fund will run for ten years, offering five students per year a grant of £1000 to cover expenses related to placements overseas (for example travel costs, visa costs and immediate expenses on arrival). This will help ensure that all students, irrespective of their financial background, have equal access to achieving an overseas placement should they wish to pursue this option.

The first scholarships were awarded in March 2015. □

GRADUATES' ASSOCIATION NEWSLETTER

By **Maureen Paterson**, Graduates' Association President

MEMBERSHIP

The QMUGA is open to all members of QMU and associated educational establishments. A one-off payment gives life membership which allows you to attend informal lunches which usually take place on the last Saturday of each month from September to November and from January to April. Members are invited to attend the AGM in June which will give you the opportunity meet old friends and make new ones. In addition, members have all year round access to Madras Lodge, the seaside house at Gullane, East Lothian.

Membership is open to graduates and staff and normally costs £35 at graduation or £45 for staff and alumni members.

President's Report

On the 30 April 2014, I attended the funeral of long standing member, Mary Ogilvie. Her niece said that she has been delighted to be invited to the 100th anniversary.

On Friday 23 May, the 100th anniversary celebration took place in The Piano Bar at QMU. Some 40 members and guests attended. Members had travelled from Banchory, St Andrews, Crieff and Cockermouth. We were delighted to welcome three members who had graduated in the 1940s and they included Jean Butchart from Banchory, Anna Ross from St Andrews and Constance McArthur from Edinburgh. The afternoon began with a glass of fizz followed by a welcome from Professor Petra Wend, QMU's Principal and Vice Chancellor. We were then entertained with a performance of 'Life at The Edinburgh College of Domestic Science to the present day at Queen Margaret University' by three Drama students who gave a magnificent performance, which was enjoyed by all. Following the afternoon tea, the event concluded with the cutting of a ribbon at the 'Tree of Life' which was donated by the QMUGA.

On behalf of QMUGA, I'd like to extend our thanks to QMU for its assistance and support with the anniversary celebration. Without QMU's input, the afternoon would not have been such a success.

The AGM took place on 7th June 2014 at The Edinburgh New Town Cookery School. Several members attended. One nomination was received for the Committee for Elaine Acaster, who we are pleased to welcome. An update on progress was given by Malcolm Cutt, Director of Operations and Finance at QMU. Many thanks to Malcolm for his informative report.

In July, I attended QMU's graduation ceremonies at The Usher Hall which was followed by a Champagne reception at QMU. This year, as it was the 100th anniversary, the Atholl Crescent Prize was awarded to two students - one to Lewis Gail, BA (Hons) Business Administration and, the other, to Daria Janus, (Hons) PR and Media.

Also in July, members of the QMUGA held a joint event with the Edinburgh University Graduates' Association at The Meadows Croquet Club where afternoon tea and croquet was enjoyed by all who took part. Many thanks to Alison Ross, QMUGA member, for organising this event. QMUGA won the match!



Celebrating 60 years of friendship.

A group photo of some of the students of Household Institutional Management Diploma.

The group (pictured above) met at Atholl Crescent, Edinburgh College of Domestic Science in 1954. They have been friends ever since and enjoy having yearly reunions.

They celebrated their 60th reunion at QMU with a guided tour around the campus and a film screening followed by a delicious lunch. □

Left to right, top: Wilma Punler, Florence MacPherson, Janette Lane, Elizabeth Carter, Mora Adam; Bottom: Joan Sneddon, Morag Robertson & Irene Miller.

REUNIONS: Call for classmates:

Marjorie Tait (nee Andrew) is looking to contact graduates of the Diploma in Life Sciences, Nursing who started at QMC in August 1975, to organise a reunion.

Fiona Davies, wishes to contact graduates of the Diploma in Home Economics, who started in 1965, to join the reunion next September.

Tina Chapman (nee MacFadyen), is looking to contact graduates of OTTC who started in Astley Ainslie Hospital and graduated in 1975 from QMC, to organise a 40th reunion.

For any of the calls, contact E: alumni@qmu.ac.uk or T: 0131 474 0000

Q.M.U.G.A.

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Madras Lodge – Enjoy a break at your holiday home in Gullane

Are you a QMU Graduates' Association member? Then you can rent Madras Lodge in Gullane, East Lothian. Special rates apply during off peak months and costs in July and August are modest at just £380 for the House or £250 for the Loft for a week.

Not yet a member? – or not sure – contact QMU GA membership Secretary Sylvia Northcott

The House with double, twin and single bedrooms sleeps five. Comfort assured with two shower-rooms, lounge, dining-room and fully fitted kitchen – easy access to the garden and Barbeque area.

The Loft boasts stunning views over East Lothian from the South-facing living-room. It's a perfect

stop for a weekend retreat for two or bring a friend (sleeps three to four). Good facilities in the kitchen area include dishwasher, oven, hob and microwave beside a cosy dining corner. There are two ground floor bedrooms (a single and a double), full bathroom and over bath shower plus a convertible couch in the living room.

Spring "Taster": two nights just £135 (House), £105 (Loft)

Interesting walks and a host of diverse activities from golf to bird-watching all available locally make Madras Lodge a lovely location for a reunion with family and friends.

Contact Anne Vokes to check details and availability E: mlbook@qmuga.org.uk

Where are you now?

'Outstanding Young Communicator' of the Year

Drama graduate Shaun Bell won the prestigious title of 'Outstanding Young Communicator' at the Chartered Institute of Public Relations (CIPR) Scotland PRide Awards 2014.

This national award recognises the achievements, performance and excellent work of young professionals in Scotland's public relations industry who are making a valuable contribution to the organisations they work for and showing considerable promise as future leaders.

Shaun was praised by the judges for being 'a breath of fresh air', for demonstrating strong campaign results and having a clear passion for PR.

Shaun graduated from QMU in 2011, with a first-class BA (hons) Drama & Theatre Arts with specialism in Arts Journalism. He is now a senior account manager at Stripe Communications in Edinburgh, where he delivers strategic PR and social media campaigns for clients such as John Lewis, the Scottish Government and Young Scot. □



QMU graduate becomes Cabinet Secretary for Justice

The Former Scottish Minister for Public Health, Michael Matheson, was recently promoted to Cabinet Secretary for Justice, as part of the new Scottish Government team.

Having studied Occupational Therapy at QMU, Michael was a full-time occupational therapist before entering politics. He was elected as the MSP for Falkirk West following the May 2007 elections. Michael continues to take a keen interest in QMU, making annual visits to the University to talk to students and staff in the School of Health Sciences. □

Tackling the last taboo



After nine years rising through the ranks of the Royal National Institute of Blind People (RNIB) Billy Watson now sits at the helm of SAMH, a mental health charity which has been voted Most Effective Charity for the last three years by MSPs.

Billy completed his Institute of Health Service Management exams at Queen Margaret College in 1988/89 whilst working as a management trainee for Greater Glasgow Health Board. After a number of roles within the health service, Billy moved into the voluntary sector, working with RNIB for several years before taking up his current position, in 2008, as CEO of SAMH. He is passionate about the progressive organisation and has been working tirelessly for the last six years to dissolve the stigma surrounding, what is regarded by many as society's last taboo, mental illness.

Founded in 1923, SAMH runs community-based activities for people experiencing mental illness and campaigns to raise awareness. It also shapes government policy and promotes good mental health across the population. The organisation employs 700 staff with 40 percent of its workforce having a self-declared mental health diagnosis.

Born and bred in East Kilbride, Billy continues to live in the area with his wife and their two sons. □

Getz award recognises outstanding research in events management

QMU'S CENTRE FOR the International Study of Planned Events presented a prestigious award to a team of researchers from Italy.

The Donald Getz Award, which was presented for the first time in 2012, recognises outstanding research in planned events. QMU is the only university in the world to have established a named international award for outstanding research in this field.

This year, the award was presented to Professor Francesco Izzo, Enric Bonettie and Barbara Masiello, a team of accomplished researchers from the Second University of Naples. The work, which was funded by the Italian government, explored three cultural festivals and the social networks that contribute to their success and sustainability.

In December, the authors of the research flew to Edinburgh to receive their award and present their research paper to a packed audience of QMU students and event industry professionals.

Professor Joe Goldblatt, Director of the International Centre for the Study of Planned Events at QMU, said: "The Donald Getz Award allows us to recognise world leading research in planned events and helps ensure that event management students and industry professionals continue to benefit from international research findings. It is also important that high quality international research in this area is encouraged as this information is essential in shaping the future of the events management industry."



New sustainability trail is Rosalyn's legacy

A GENEROUS DONATION FROM a former Vice Principal of the University has funded a new sustainability trail highlighting the 'green' features of the campus.

Rosalyn Marshall, who served the University for 20 years, led on the RE:LOCATE project, which took the university from its old campuses to its acclaimed new campus at Musselburgh. The new campus has been recognised as an exemplar of sustainability within the higher education sector, nationally and internationally. It is a physical example of QMU's commitment to sustainability which encompasses the social, environmental and economic dimensions of sustainable development.

In many ways, the University's commitment to sustainable development is Rosalyn's legacy. QMU is therefore very grateful that she has continued to support the University after her retirement and that her kind donation has led to the development of this special sustainability trail.

When selecting a university at which to study, many students said they felt that sustainability was an important part of QMU's offering. The University now continues to further embed sustainability into the institution's culture through the work of QMU's Sustainability Committee. The Committee, led by Craig Cathcart, from QMU's Division of Business, Management and Enterprise, was delighted that Rosalyn could join them for the launch of the trail in February 2015. The new trail fits well with the Group's plans and will help to promote the institution's sustainability ethos amongst staff, students and visitors to QMU.

DATES for your diary

Event: **Undergraduate Open Days**
When: Thursday 3rd September and Saturday 3rd October 2015
Time: 11am – 4pm
Where: QMU

Booking for open days is not essential but interested parties are advised to register at www.qmu.ac.uk close to the time of the event.

Event: **QMU's first TEDx event**
Title: Flourishing People, Spaces and Places
When: 17 April 2015, 9:00am-3:30pm
Where: Halle Lecture Theatre, QMU
Further Information: The event will be run by QMU's Division of Nursing and will be live streamed.
E: rmagowan@qmu.ac.uk

Event: **Student costume design and construction catwalk production**
Title: Costume Showcase
When: 15th May 2015 (matinee and evening performances)
Where: Pleasance, Edinburgh
Further Information: E: spaulley@qmu.ac.uk

Event: **Student film screening**
Title: Graduation Film Screening
When: 9 July 2015
Where: The Edinburgh Filmhouse
Further Information: E: mngillham@qmu.ac.uk



things you might not know about QMU

- takes its name from Margaret, Queen Consort of King Malcolm Canmore of Scotland, who lived in the 11th century. Margaret was renowned for her charity, education and piety in her lifetime. She was canonised as a saint in 1250.
- has two community forums a year to help engage local people and businesses.
- has a 'therapist' dog called Rocco who is based at QMU's Students Union. Rocco is a big hit with students who attend therapist sessions to help them de-stress.
- runs the only Children's University in the east of Scotland for 7 – 14 year olds.
- recently launched the Scottish Centre for Food Development and Innovation to help support small and medium sized food and drink companies develop new products, innovate and grow their businesses.
- has talented young filmmakers who have video production companies based at the university. Raw Film Productions and Smartfilmproduction carry out filming contracts for QMU as well as for external organisations (voluntary organisations, councils and businesses).
- hosts a Consumer Insight Centre which specialises in training for professional complaint handlers.
- has a new Sustainability Trail funded through a generous donation from Rosalyn Marshall, former Vice Principal at QMU.
- delivers degree programmes overseas with partnership organisations in Singapore, Greece, Nepal, India and Egypt.
- will hold its first ever TEDx event in April 2015. The theme for the event is 'Flourishing'. □