

QM YOU

MAGAZINE

FOR ALUMNI & FRIENDS OF
QUEEN MARGARET UNIVERSITY
Issue 81 | September 2015



The power of internships

Graduate success is
music to our ears

Improving care for patients
with osteoporosis



Queen Margaret University
EDINBURGH

Costume Showcase

Performing Arts students model stunning creations developed by undergraduates from QMU's BA(Hons) Costume Design and Construction.



Principal's Introduction

Life is never quiet at QMU and this summer has been a whirlwind of awards, student showcase events and graduation celebrations.

We were delighted to be a winner at the first Herald Higher Education Awards in July. Our PR team won 'Campaign of the Year' for our 'Recipe for Success' campaign which promoted our knowledge exchange work in food and drink and helped launch QMU's Scottish Centre for Food Development and Innovation in December last year.

We were also pleased that our graduate employment rate rose to 94.4%, which is well above the sector average. This means that 94.4% of graduates find work or go into employment within six months of graduation.

On graduation day in July, I was heartened to meet so many of our students who had already secured work in their specialist area, even before reaching their graduation date.

In the run up to graduation my senior team was fortunate to attend several student-led events which showcased the work of our talented student groups. Our Costume Showcase was a spectacle with theatrical and outlandish creations capturing the audience's imagination. The catwalk style performance has become one of the most talked about events in the academic calendar. Fiona Hyslop, Cabinet Secretary for Culture, Europe and External Affairs joined us at the Edinburgh Filmhouse for QMU's annual Film and Media Degree Show. This event has grown substantially in prominence and this year, over 200 people enjoyed an impressive variety of short promotional films, drama and documentaries from 2nd, 3rd and 4th year students.

Queen Margaret Children's University, our ambitious widening access initiative for 5 – 14 year olds, is proving to have a significant appeal for young children, their families and schools. We are delighted that the project has been so successful, in such a short period of time, in harnessing the enthusiasm of children for learning opportunities beyond the classroom. The first graduation ceremony for children from Midlothian schools took place at QMU in June and you can read more about it and see the fun photos on page 7.

QMU's work is focused on improving quality of life. We are, of course, delighted that so many organisations and individuals outside of the University support us in achieving this. You can read more about our important work in osteoporosis and our aim of improving the knowledge and skills of frontline healthcare staff who are involved in the care of patients with the condition. The Lydia Osteoporosis Project builds on our existing knowledge within our nursing specialism and has only been made possible by a substantial donation from anonymous benefactors. Read more on page 16.

As always, we are delighted to share news of our student and graduate successes and we hope that many of our stories in this issue demonstrate the power of our employability initiatives such as our inspiring internship programmes. We do hope that you will continue to stay connected with the University, eg by mentoring a student, offering an internship, donating to the Student Fund, supporting our research, remembering us in your will or just sharing your news via our alumni team.

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

04
NEWS
IN BRIEF



Campaign of the Year
Graduate employment rate goes up

05
NEWS
IN BRIEF



First TEDx event
Rocco the Therapist dog

06
GRADUATION



Celebrating honorary graduates

07
COMMUNITY
ENGAGEMENT



First Midlothian graduation from Children's University

08-09
QM150
STRATEGY



QMU - A university of ideas and influence

10-11
CREATIVITY
& CULTURE



Supporting Scotland's cultural sector

CONTENTS

CONTACT:

Development and Alumni Team
E: alumni@qmu.ac.uk

www.qmu.ac.uk/alumni_and_friends

Marketing and Communications Team

E: marketing@qmu.ac.uk
www.qmu.ac.uk

Queen Margaret University,
Edinburgh, EH21 6UU.
T: 0131 474 0000

COVER PHOTOGRAPH:

Graduate Jennifer Orr
from the Royal Scottish
National Orchestra



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12-13
CREATIVITY
& CULTURE



Costume Showcase
Film degree show
Art Psychotherapy exhibition

14-15
HEALTH &
REHABILITATION



First nursing chair
Dementia is serious business

16-17
HEALTH &
REHABILITATION



Osteoporosis project set to improve patient care

18
HEALTH &
REHABILITATION



New director of global health institute

19
SUSTAINABLE
BUSINESS



Tourism ambassadors take off at airport

20-21
EMPLOYABILITY



European research highlights Scottish youth employability initiatives

22-24
POWER OF
INTERNSHIPS



Creating a strong internship legacy
Santander Internship success

25
KNOWLEDGE
EXCHANGE



First venison black pudding

26
GRADUATE
INTERVIEW



Jennifer Orr at the Scottish National Orchestra

27-29
DEVELOPMENT
NEWS



Dakota Hotels awards
Orkney Ice-cream director Reunions

30
GRADUATES'
ASSOCIATION



President's newsletter
GA Dates for your diary

31-32
WHERE ARE
YOU NOW?



Graduate success in Dragons' Den
Student creates altar cloth for chapel

£150 could be yours! QMU introduces the Alumni Referral Scheme

An alumni referral scheme has been introduced as a way of thanking alumni who recommend QMU as a place to study.

The scheme has been specifically set up for the MBA and MSc International Management and Leadership courses. So, if you have a friend who would like to study a MBA or MSc International Management and Leadership course at QMU, then why not refer them and you could receive

£150. This scheme is open to current and former QMU students who refer a friend who goes onto study at our Edinburgh campus.

Referring a friend is easy. All you have to do is go online and complete the form at www.qmu.ac.uk/alumni_and_friends/refer-a-friend.cfm

If you have any questions,
E: alumnireferral@qmu.ac.uk

32
THINGS YOU
MIGHT NOT
KNOW



Dates for your diary

10 things you might not know about QMU

NEWS IN BRIEF

Graduate employment rate goes up!

QMU'S GRADUATE EMPLOYMENT rate has risen to 94.4% and is above the sector average. This means that 94.4% of graduates find work or go into employment within six months of graduation.

Source: Higher Education Statistics Agency (HESA) July 2015 □

'Campaign of the Year' for food and drink PR

QMU WAS AWARDED the title of 'Campaign of the Year' for its 'Recipe for Success' campaign at the Herald Higher Education Awards in July. The award recognises the PR work which helped launch QMU's Scottish Centre for Food Development and Innovation in December 2014. It also acknowledges the work of QMU's PR and knowledge exchange teams in supporting growth and development within Scotland's small and medium sized food and drink businesses.

The Herald Higher Education Awards recognise the high standard of education that is offered throughout Scotland and the innovative ways in which institutions market themselves and engage with their audiences.

Lynne Russell, Communications Manager at QMU, said: "QMU has a rich history in food and nutrition having been established in 1875 to tackle the dietary issues facing the urban poor. As a result, the original institution focused on educating young women in nutrition and management, equipping them to improve people's diet and contribute positively to the most pressing needs of society. Our 'Recipe for Success' campaign was inspired by this history."



Winning team at the Herald Higher Education Awards

Today, the University's expertise in food and drink includes undergraduate and postgraduate courses as well as specialist commercial research that supports the development of food and drink businesses. QMU's knowledge exchange work ranges from nutritional analysis through to development of functional products which enhance health and offer practical solutions for industry.

Lynne continued: "Our winning PR campaign focused on the launch of our Scottish Centre for Food Development & Innovation, and how the Centre's facilities and research expertise is helping strengthen Scotland's position as a leader in food and drink innovation in Europe."

Louise Elder, Director of Black and Gold rapeseed oil, said: "QMU's communications team and business manager are passionate about promoting the University's expertise in food and drink as well as its support of local producers. My business has benefited greatly from my involvement with QMU. Not only did the academics conduct the nutritional analysis of my rapeseed oil, the communications team helped promote the nutritional benefits of my product which went far beyond my expectations."

Louise concluded: "Working in partnership is a major driver for the University and after my initial research project concluded, the PR and business teams have continued to provide me

with further marketing, networking and development opportunities. This is a well-deserved win and I hope news of QMU's work in this area encourages more food and drink companies to harness the expertise that is available within the university." □

Principal elected as Fellow of the Royal Society of Edinburgh

QMU'S PRINCIPAL, Professor Petra Wend, has been elected as Fellow of the Royal Society of Edinburgh.

Spanning the arts, business, and science and technology sectors, Professor Wend joins the Royal Society of Edinburgh in its work to place the advancement of learning and useful knowledge at the centre of public life in Scotland.

Keir Bloomer, Chair of the QMU Court, said: "This prestigious accolade not only recognises Professor Wend's individual success as a higher education leader, but also as an inspirational figure for young people."

In joining the RSE, Professor Wend will work with a team of talented individuals to strengthen the Society's capacity to support excellence across all areas of academic and public life, both in Scotland and further afield." □



First TEDx event inspires student and professional nurses

NURSING LEADERS AT QMU staged the University's first TEDx event in a bid to share ideas and inspire the nursing professionals of the future.

The aim of TEDx events – a high profile ideas sharing platform – is to share thoughts and ideas with individuals, communities and organisations. Organised by QMU's nursing team, the theme of the event was 'Flourishing People, Spaces and Places'. An eclectic range of speakers took to the stage to engage in topics such as recovering from homelessness, the importance of exercise to health and wellbeing, urban poverty, flourishing in times of economic hardship and flourishing in dying.

Professor McCormack, Head of QMU's Division of Nursing, described 'Flourishing' as being "a core part of our humanity that can become drowned by stress, poor leadership and routinized work. This theme aimed to remind us all of the need to celebrate the importance of innovation, passion, community and connectedness."

The first TEDx @QMU was so well received that the Division of Nursing is hoping to make it an annual event. □

Principal appointed to Commission on Widening Access

PROFESSOR WEND HAS been appointed as a Member of the Commission on Widening Access. The Principal joined student leaders and key figures from education and business to develop plans to help more students from disadvantaged backgrounds in Scotland to enter and succeed in higher education.

The new Commission, which was announced by the First Minister in November 2014, is chaired by Dame Ruth Silver. It has been set up in light of the Scottish Government's commitment to improve access to educational opportunities for disadvantaged people and recognition that more work in widening participation is required.

Professor Wend has been asked to join the Commission due to the insight and experience she is able to bring as Vice-Convenor of Universities Scotland and former chair of Universities Scotland's Learning and Teaching Committee. Her connections with the school teacher community through her recent work as Chair of the National Implementation Board for Teaching Scotland's Future will also be a great asset.

Professor Wend said: "I am passionate about ensuring equality of opportunity in access to university and QMU already plays a significant role in helping more people from disadvantaged backgrounds secure places in higher education. This next phase of widening access work, which will be supported by the Commission, is to identify ways of ensuring equality of access to education for all members of our community and provide them with every opportunity to succeed." □

Scotland's first full-time university Therapet dog

ROCCO, A YOUNG labradoodle, is the first full-time Therapet dog placed at a Scottish university. Aged two years, the black labrador/poodle cross, is fulfilling his recent role as a student stress-buster at QMU's Students Union.

Rocco is part of Canine Concern Scotland Trust's Therapet Visiting Service and has been specially assessed by the charity for this role. His owner, Kirsten Baird, General Manager of QMU's Students' Union, has been working hard on Rocco's training and socialisation on a daily basis.

She said: "The Students' Union has run several 'Therapet' sessions over the last few years which students really seemed to benefit from. Rocco came with me to work almost every day and the students all seemed to love him. So it made sense to train him as an official 'Therapet' which would allow QMU students more regular access to organised sessions."

She continued: "He is proving to be a huge hit with students, particularly during stressful periods around exams and assignments. Many students miss their own pets from home and often enjoy the opportunity to be with Rocco."

Maj Meah, a recent Public Relations and Media graduate, has attended several Therapet sessions at the Students' Union. He said: "Everyone loves Rocco and the students now associate him with their visits to the Students' Union. He's a fun dog to have around and is proving to be a great stress-buster and companion for many students at QMU."

Caitlin Lewis-Ogden, a BA (Hons) Costume Design and Construction student at QMU, said: "I am not able to care for a dog full-time at this point, but having the opportunity to spend time with Rocco on occasion has been really lovely."

Kirsten Baird concluded: "The Therapet Visiting Service offers a win-win to all concerned. It's great for the dog - who relishes the opportunity to give love and receive attention - and to the pet owners who get a feeling of satisfaction knowing their beloved animal is helping others. It's also nice to know that QMU's Students' Union is leading the way with the introduction of the first full-time Therapet at a Scottish university. It's great for all of our animal loving students who lap up every minute of their time with Rocco, and for our Students' Union." □



Caitlin enjoys spending time with Rocco

Dementia campaigner and children's charity founder receive honorary degrees

GRADUATION IS A wonderful spectacle and provides an incredible platform for us all to celebrate the success of our graduating students.

Aside from the achievements of our 850 students, the 2015 graduation was particularly memorable for several reasons. We had two inspirational honorary graduates - leading dementia campaigner Henry Simmons, and the founder of an art therapy charity for children with chronic illness, Laura Young. However, one person, who has for many years added to the excitement of graduation, is our chancellor Sir Tom Farmer. The much loved Scottish entrepreneur and founder of Kwik Fit was inaugurated as the founding Chancellor of Queen Margaret University when the institution was granted full university title in 2007.

Over the years, Sir Tom's rousing speeches and deep-felt commitment to QMU's work has brought the University to the attention of the business community, philanthropists and sporting heroes both in Scotland and overseas. However, it has been his ability to connect with an audience, particularly his entertaining and passionate speeches at the University's graduation ceremonies, which earned him a place in the hearts of staff, students and graduates. After eight years serving as University Chancellor, Sir Tom is stepping down from his position. The July 2015 ceremony was the last graduation he will attend in his role as Chancellor. His presence, energy and humour at future graduations will be missed by everyone who knows him. □

The 2015 Honorary Graduates

HENRY SIMMONS, CHIEF EXECUTIVE of Alzheimer Scotland Action on Dementia, was awarded an honorary doctorate in recognition of his work in improving the lives of people living with dementia. Henry has been involved in developing a model which is transforming lives



L-R Laura Young, Sir Tom Farmer and Henry Simmons

and altering the way we think about people with dementia. This approach has received much international recognition placing Scotland at the forefront of dementia practice.

As a leading light in the field of dementia, he was presented with the Degree of Doctor of the University, Honoris Causa. With a flagship in health and rehabilitation, QMU was delighted to recognise his tireless work in campaigning for the rights of people with dementia and their families and in establishing a community-based and person centred approach to dementia. Earlier this year, Alzheimer Scotland and QMU signed a strategic partnership aimed at improving its healthcare students' understanding of dementia, ensuring they are more effective as professionals when they move into the workforce.

Henry worked closely with the Scottish Government on the development of the National Dementia Strategy, convincing the Deputy First Minister at the time, Nicola Sturgeon, to make a world-first commitment and guarantee that every person with

dementia will receive a minimum of one year's post diagnostic support.

The dementia campaigner was joined by Laura Young, Founder of The Teapot Trust charity which uses art therapy to help children and young people cope with long-term medical conditions.

Laura established the Trust with her husband in 2010 following the death of their eight year old daughter Verity, who suffered from the autoimmune disease Lupus.

From the time Laura's daughter was three, she was frequently in hospital for treatment for Lupus, and when she was diagnosed with cancer three years later, hospital visits increased. Laura was aware that Verity associated the visits with pain and anxiety, but when Verity began using art, she realised that it was a successful coping mechanism that helped make her daughter's time in hospital more bearable and provided an outlet for expressing her feelings.

Over the last few years the Teapot Trust has developed significantly and now funds art therapy in clinics, hospital wards, mental health services and hospices for children with chronic illnesses in six centres across Scotland, with a total of 21 funded art therapy projects providing either individual or group art therapy for sick children. There are also plans to expand the work in Fife and in the Scottish Borders. In the last year alone the Trust, which is the only Scottish charity to provide art therapy in hospitals, has supported over 3,500 children and their families.

Both honorary graduates were acknowledged for the relevance of their work to society, reflecting the University's own commitment to enhancing lives in the communities it serves.

You can read more about our honorary graduates at www.qmu.ac.uk □

Midlothian school children graduate from Queen Margaret Children's University



IN JUNE, 54 SCHOOL pupils from four schools across Midlothian gathered at QMU as part of the first Children's University graduation ceremony for Midlothian schools.

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.

Newbattle Community High School, Danderhall Primary, Kings Park Primary, and Woodburn Primary were the first Midlothian schools to take part in the Queen Margaret Children's University graduation ceremony.

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

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

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

Callum Maguire, said: "After over a year of hard work, we're really excited to have now staged the first QMU Children's University graduation ceremony for Midlothian schools and celebrated the pupils' achievements. This valuable initiative is already helping to encourage young children across Midlothian and East Lothian to get involved in different methods of learning, whilst boosting their achievement."

Over 2,000 pupils from across the two counties have signed up to the Queen Margaret Children's University scheme since 2014. There are now over 400 accredited learning destinations across East and Midlothian, including Butterfly & Insect World in Lasswade and the Scottish National Mining Museum in Newtongrange. One thousand two hundred learning activities include everything from dancing, and painting, to cheer-leading, modern languages and gardening.

A film about Queen Margaret Children's University, which features elements of the first graduation ceremony held in January this year, is available to online: https://www.youtube.com/watch?v=Qr_bHaHTYKA □

QM150 Strategy – a university of ideas and influence

IN THE YEAR 2025, QMU will celebrate its 150th anniversary, a significant milestone in the history of this institution which grew from humble beginnings. This year, this institution launched its new QM150 strategy which sets out the ambitions for the University for the period between now and 2025.

In 1875, when the institution that is now QMU was founded, staff went out with mobile gas and paraffin cooking equipment to give public lectures and demonstrations all over Britain. This effort aimed to address some of the most pressing needs of society at that time – the need to improve public health, particularly of the working class, and to transform opportunities for women by providing better education and improved career prospects.

Since, then, this institution has been on a remarkable journey. From the onset, it has consistently responded to society's needs by facilitating positive change. It continues to hold true to the principles and values on which the institution was founded, which can be clearly seen through its current focus on providing a distinctively supportive approach to students, serving communities and developing meaningful partnerships, all underpinned by a strong commitment to sustainability and to social justice.

Building on this heritage, the QM150 Strategy is designed to ensure that QMU fulfils its potential as a university of ideas and influence. The strategy is ambitious, underpinned by a new emphasis on institutional confidence, in turn inspired by its strong record of achieving ambitious goals throughout its history.

One example of this new ambition is how the new strategy conceptualises community much more broadly than ever before in the University's thinking: it aims to be a community without borders. Working with partners, it will create the critical mass and cross-pollination required to ensure a vibrant, inspiring environment on and around the campus. It will cultivate a real sense of belonging amongst all those who form part of the QMU community, in Scotland and across the world.

The new strategy also capitalises on and reinforces QMU's distinctive mix of theory and practice. In other words, as well as developing world-class research, the University will focus


on how to use this intellectual capital in practical ways. The approach prepares QMU's students to make a real difference in the world, and ensures that its research enhances quality of life now and in the future.

Professor Petra Wend, QMU's Principal, said: "We already do great things and through the QM150 strategy, we will do even more, be even better. For example, our research in speech is world renowned and we will continue to build on this excellent work to ensure it benefits even more people. Similarly, our work in international health and development has global reach and is an excellent example of how theory can be applied to improve policy and practice, and consequently make a real difference to people's lives. More locally, our MSc in Gastronomy is responding to a need from the Scottish Government and our graduates from that course will have the potential to influence thinking and practice at a national and international level."

Through the QM150 Strategy, we will strengthen our research culture further, focusing on research centres aligned to our flagship areas of expertise. We will develop our existing academic flagships in health and rehabilitation, creativity and culture, and sustainable business and consider where new flagships could be added.

Professor Wend continued: "By taking account of society's changing needs and by aligning our activities through a focused, flagship-based approach, we aim to excel in research, teaching, knowledge exchange, outreach, internationalism and entrepreneurship."

Professor Wend concluded: "Our QM150 Strategy will ensure that well before 2025 we will be widely recognised as an ambitious entrepreneurial campus institution that delivers world-leading learning and teaching, research and knowledge exchange, and serves the needs of our communities. It will be clear to all who work with us that we enable students and staff to make a real difference to the world around them, and that we act as a catalyst for economic, social and cultural development. In short, we will be renowned as a university of ideas and influence." □



April Cumming, political researcher in the Scottish Parliament (graduated in media studies in 2010)
- Helping to create a more successful country with opportunities for all to flourish

Bursaries help support skills development in Scotland's cultural sector



David Stevenson, Programme Leader for the MA Arts, Festival and Cultural Management

A BID TO SUPPORT skills development within the cultural sector in Scotland, QMU is offering a limited number of bursaries for its Masters programme in Arts, Festival and Cultural Management.

The University has established a bursary scheme to help staff from selected Scottish cultural organisations develop more effective knowledge of cultural management, both in the UK and internationally.

The bursary offers a partial fee waiver of 50% for students undertaking the popular MA Arts, Festival and Cultural Management programme. This fee waiver is available for a limited time only to staff from specific cultural organisations in Scotland.

The scheme was piloted in 2014 and three staff from the Edinburgh Festival Fringe Society took up the opportunity to develop skills and knowledge that would support them in the development of their career. The partial fee waiver and the support of their employer has allowed them to study the master's programme on a part-time basis while they continue to work.

David Stevenson, Programme Leader for the MA Arts, Festival and Cultural Management course at QMU, said: "We are establishing this bursary to help support the development of the next generation of senior managers within Scotland's diverse cultural sector. Given the rapidly changing economic and social landscape in which cultural organisations find themselves, we see this scheme as not only supporting the individuals but contributing towards the sustainability of cultural organisations in Scotland."

Organisations choosing to take up this opportunity must agree to support staff members by giving them the time they need to attend the course - one day a week throughout each twelve week semester over the two years of the programme.

Lyndsey Jackson, from the Edinburgh Festival Fringe Society, said: "The fee waiver scheme allowed us to offer three members of staff high quality professional development as well as a postgraduate qualification. We have encouraged these staff to apply their learning to their roles and the wider organisation, and the content of the programme reflects the reality of working in a festival organisation such as ours, giving students useful skills and knowledge to perform better in their working lives."

Feedback from students who started the programme in 2014 has also been very positive. Tigho Ayovuare said: "The support of my employer to undertake postgraduate study has been invaluable to my professional development, and the schedule of delivery allows me to implement my learning in a live working environment, as well as question my organisation - and colleagues! - throughout my learning."

David continued: "We are delighted that the students who took up this opportunity during last year's pilot have found the programme so valuable. While cultural organisations can often work on very tight budgets, this should not mean that staff development is overlooked. We think this scheme offers an affordable way for cultural organisations to invest in their team and which will ultimately strengthen their ability to support creative practice in Scotland."

The partial fee waiver entitles permanent full-time or part-time staff members of eligible organisations to a 50% waiver of course fees for the MA Arts, Festival and Cultural Management. The remaining fee of £2000 can be paid by the participating organisation, the staff member or a combination of both. Eligible organisations must be either:

- part of Creative Scotland's regularly funded portfolio;
- accredited museums (associated with Museums Galleries Scotland); or
- members of the Federation of Scottish Theatre Individuals who are interested to know more about the bursary scheme and the content of the MA programme can visit: http://www.qmu.ac.uk/courses/PGCourse.cfm?c_id=268 or contact David directly at: Stevenson@qmu.ac.uk □

Costume Showcase pays homage to the past, present and future

STUDENTS FROM QMU's Costume Design and Construction degree programme dazzled audiences with their creative talents at this year's Costume Showcase held in May.

The event featured an array of costumes modelled by Performing Arts Students. The breadth of work reflected the Costume Design and Construction students' portfolio and the supporting exhibition featured illustrations, mannequins showcasing costumes, impressive masks and millinery.

The main show transported the audience between different worlds – from the 17th century court of Charles II, stopping for a moment in an Edwardian musical hall, and reaching into the future with space-aged mutants.

Sarah Pauley, Programme Leader in Costume Design and Construction, explained: "It was a visual rollercoaster which moved from bold black and white harlequin costumes

to gloriously colourful African textiles. This year, an entire collection of costumes were themed around the Tempest, Shakespeare's mystical island, with costumes inspired by birds, fishes and spirits.

After the shows guests had the opportunity to meet the student designers and makers, and to get an insight into the research, creativity and skill that goes into developing their creations.

Some of the students from QMU's Costume Design and Construction degree have gone on to create costumes for Hollywood blockbusters such as 'Gravity' with Sandra Bullock and George Clooney, the new TV series 'Outlander' and some TV drama favourites such as 'Mr Selfridge'. Other graduates have worked with companies such as Scottish Ballet and the Welsh National Opera. □



Bumper year for QMU's Film & Media Degree Show

A RECORD NUMBER OF film buffs packed Edinburgh's Filmhouse the night before graduation to see QMU's annual Film and Media Degree Show.

An audience of over 200 people, including Fiona Hyslop, Cabinet Secretary for Culture, enjoyed a wonderfully varied selection of short promotional films, dramas and documentaries from QMU's 2nd, 3rd and 4th year Film and Media students.

The ten shorts made by QMU's students were this year's cream of the crop, covering a diverse range of subjects and genres. The documentaries profiled an award winning artist, took the audience on a musical journey to the streets of Morocco and showed people how to build an earthship. The dramas featured characters dealing with the effects of grief, poverty, illness and... junk mail.

Film and Media student, Jordan Phillips, won the Bruce Thomson College Access Award (Bruce Thomson Memorial Fund), and fellow student, Linzi Wilson, won the University's Media, Communication and Performing Arts (MCPA) Photography Prize on the night.

The audience also got their chance to cast their votes for best film, which was won

by Graham Wallace. Graham also won the Bruce Thomson Production Dissertation Prize (Bruce Thomson Memorial Fund) for his film - 'Float'.

The Bruce Thomson prizes were awarded in memory of Bruce Thomson, a lecturer at QMU for many years, who died in 2001. Bruce was passionate in his support of students, especially those from a non-traditional educational background. He also had a great love of the visual arts. The two prizes from his memorial fund reflect these areas.

Graham Drysdale, Lecturer in Screenwriting & Digital Filmmaking at QMU, said: "We think this was one of our strongest ever screenings, with record numbers turning out to see our students' work.

"This event is always a highlight in the QMU calendar as it provides a platform for us to celebrate creativity, as well as allowing students to unveil films they have worked on over the last year. It's important to our students to see their work on the big screen. There's nothing like hearing and seeing an audience respond to your film in the way you hoped when you first conceived of the idea."

The 2015 Queen Margaret University Film & Media Degree Show was organised by Film and Media student, Michelle Hanzelova. □

Art Psychotherapy Exhibition – not all glitter and Freud

POSTGRADUATE ART PSYCHOTHERAPY students from QMU showed off their creative flair as part of an annual graduate exhibition which took place at Edinburgh's Gayfield Creative Spaces.

The MSc Art Psychotherapy Graduate Exhibition celebrated the work of more than 15 talented graduates and showcased an array of expressive, interactive and insightful artwork.

The exhibition 'Not all glitter and Freud' aimed to raise awareness and encourage a broader understanding of the benefits of art therapy.

Lindsey Edghill, MSc Art Psychotherapy graduate and exhibition committee member, said: "Our exhibition provided space for the students and tutors to celebrate themselves as artists. It also helped to challenge preconceptions of what art therapy is and is not.

"Art therapy provides a creative alternative for people to communicate thoughts and feelings, which may have otherwise been difficult to express verbally. It creates a safe space enabling play and supports self-exploration through creative communication. As the title suggests - art therapy is not all glitter and Freud."

The event was sponsored by QMU, the QMU Student Development Fund and Harviestoun Brewery. □



Prof Jan Dewing



As well as a significant clinical practice record, Professor Dewing has held a variety of education and research posts in universities in the UK, Australia and Norway, and with The Royal College of Nursing.

Professor Dewing's research expertise in dementia and person centred practice will help strengthen and expand QMU's focus on person centredness – an important area of research which was introduced to the University by the appointment of Professor Brendan McCormack as QMU's Head of Division of Nursing in 2014. The recent investment of specialist staff within the Division is paving the way for a new strategic direction within the university and will see QMU create a new research centre for person centred practice.

The Sue Pembrey Chair was named after the renowned nurse leader, who was not only recognised as a leading innovator in the field of person centred practice, but was one of the key drivers behind the development of university education for nurses. Sue Pembrey was known as a leading light in nursing practice development, having set up the National Institute for Nursing in Oxford, as well as someone who took time to nurture key staff who would go on to contribute significantly to the nursing profession, both in the UK and internationally. To Brendan McCormack, Sue was an inspirational leader, who helped him secure funding for his doctorate and then appointed him as one of two Clinical Lecturers in Nursing at Oxford Brookes University. In the last year, while working as Head of Division of Nursing at Queen Margaret University, Professor McCormack has been heralded as the first European nurse to be honoured in the International Nurse Researcher Hall of Fame (Sigma Theta Tau International).

Professor McCormack said: "Sue Pembrey was a phenomenal woman who helped shape nursing in the UK and who supported and helped develop the careers of many key professionals from the National Institute for Nursing such as Professor Angie Titchen and

Professor Steve Errser. Sue Pembrey was a visionary who understood the importance of expert clinical practice as an academic discipline – something that is still an issue today in nursing.

"In 2013 Sue sadly passed away but we were keen to honour her passing. We, and her family, are delighted that her legacy will continue through Professor Jan Dewing's work as The Sue Pembrey Chair.

Professor Jan Dewing will play a key role in driving forward specific areas of the University's new strategic framework for its Division of Nursing. The new strategy, which was launched in April at the University's first TEDx conference, focuses on four strategic 'pillars' of activity across all areas of nursing practice - teaching and learning; research and practice development; commercialisation and internationalisation. Professor Dewing's work will be pivotal in the strategic pillar of Gerontological Nursing and Dementia Care, but she will also contribute to the three other pillars of Managing Long-term Conditions; Palliative and End of Life Care; and Social and Public Health Across the Lifespan.

Professor McCormack concluded: "Professor Dewing has positively influenced nursing practice in both the UK and abroad and we are delighted that our staff and student teams will benefit from her insight and strategic direction, in particular her significant knowledge in practice development and person centred dementia care." □

Sue Pembrey was a leading innovator in the field of person centred practice

First nursing chair to focus on person centred care and dementia

A SPECIALIST IN PERSON centred practice has been appointed as the first named chair in nursing at QMU.

Professor Jan Dewing, who has an international reputation for expertise in re-enablement and gerontological practice including dementia care, took up her new position as The Sue Pembrey Chair in Nursing at the beginning of April.

Professor Dewing has spent the last four years working in a specialist partnership role with Canterbury Christchurch University and East Sussex Community Health NHS Trust where she was pivotal in developing a person centred approach to nursing. In the last year, she also held a professorship at the Centre for Care Research Bergen University College and Stord-Haugesund University College Norway and at The School of Nursing, Wollongong University, Australia.

University agreement shows dementia is serious business

HEALTH ACADEMICS FROM QMU have developed a strategic alliance with Scotland's leading dementia charity in a bid to improve student understanding of dementia. The move will ensure that healthcare students at QMU have a robust education in dementia so that they are more effective as healthcare professionals when they move into the workplace. The ultimate aim is to improve the care and wellbeing of individuals with dementia and families affected by the condition across all service provision – within the NHS, private practice, social work and the voluntary sector.

Dementia is a word used to describe a group of illnesses or conditions for which there is no cure. Symptoms include memory loss, confusion, mood changes and increasing difficulty with day-to-day tasks. There are many types of dementia, with Alzheimer's being the most common. Currently 800,000 people in the UK have dementia and that figure is set to rise to over a million by 2021. In 2012, the financial cost of dementia to the UK was more than £23 billion. That cost is set to spiral as the number of people living with the disease, and others affected by their illness, continues to grow.

QMU and Alzheimer Scotland have been working together for several years, but the signing of the official agreement signalled the increased level of commitment that both organisations are placing on student education. Students from across the University were invited, but the day was primarily aimed at first year students from the allied health professions, including Occupational Therapy and Physiotherapy, as well as Nursing students.

Ian McMillan, Head of Division, Occupational Therapy and Arts Therapies at QMU, said: "We are very serious about educating our students about the wider considerations of dementia. All allied health professionals in employment will, at some point, work with people with dementia, as well as their families and carers. By working with Alzheimer Scotland we can equip our students to better understand people's needs and to work much more effectively in the changing landscape of health and social care in Scotland."

Henry Simmons, Chief Executive of Alzheimer Scotland, said: "Dementia is one of the biggest health issues in our society and there are few families in Scotland who are not affected by this illness. We must develop better ways of treating, supporting and caring for people with dementia, to enable them to live better in their own homes and communities."

"QMU should be commended for taking this bold step to embed dementia education into its teaching practice. This strategic alliance offers an innovative way of educating future health professionals about dementia. By working together, with QMU students, we can make a truly meaningful contribution to patient care both in the NHS and the independent healthcare sector." □



Dementia bus at University Square during student awareness event.



Lydia Osteoporosis Project set to improve care and comfort of patients

A donation of some £500,000, which was made to QMU by anonymous benefactors, is now set to transform the care of older people with osteoporosis. The Lydia Osteoporosis Project was launched in 2011 and has been led by Dr Margaret Smith in the Nursing Division of QMU's School of Health Sciences.



THE PROJECT AIMED to reduce the potential risk to people with osteoporosis of accidental injury linked to moving and handling, by increasing awareness of the prevalence of the condition and fracture risk. The latter stages of the project have been focussed on improving the knowledge and skills of frontline healthcare staff who, more often than not, will be treating those with the condition for other reasons and may not be aware their patient has osteoporosis.

Osteoporosis is a 'silent disease' where there are few outward signs or symptoms until it is well advanced or fractures are sustained. It occurs when bone loss is greater than bone production, causing them to become weak and easily broken. According to the National Osteoporosis Society one in two women, and one in five men, over the age of fifty who will break a bone will do so mainly as a result of poor bone health.



Dr Margaret Smith

Dr Smith and the research team began by reviewing osteoporosis literature, investigating the in-hospital experiences of patients diagnosed with osteoporosis, and conducting qualitative interviews with healthcare professionals including physiotherapists, occupational therapists, radiographers and nurses. They found there was an opportunity to improve the knowledge and understanding of osteoporosis and fracture risk in frontline staff.

Dr Smith said: "Osteoporosis tends not to be the reason why people are admitted to hospital and a person's condition may not be known by frontline healthcare staff. Our funders wanted to increase knowledge of the prevalence of osteoporosis in the older population, some of whom could potentially sustain fractures because of sub-optimal handling in acute care."

The team also scrutinised the manual handling literature to find out if this covered advice on moving patients who may have osteoporosis, and what needs to be done to address any education and training gaps. Although best practice manual handling guidelines are in place with general principles that would cover a range of conditions including severe osteoporosis, health care practitioners can't tell by looking whether their patient has the condition or not and so may not appreciate the risks.

Dr Smith continued: "If we can increase awareness of the pervasiveness of osteoporosis, then education and training will follow that assumes the condition is a possibility among patients. This means frontline staff can be better equipped to deliver more specialist, person centred care. X-rays, for example, offer a particular risk. Staff need be aware of the consequences of positioning people for procedures that could involve applying pressure or twisting and turning parts of the body."

The final phase of the Lydia Osteoporosis Project, which draws to an end in October this year, involves the research team in working with IT professionals to develop a niche osteoporosis education social network in an interactive format for frontline staff. When it is launched, this initiative will draw on the expertise of osteoporosis, manual handling and falls specialists, and provide links to the National Osteoporosis Society and further reading on the condition.

"This has been a very important research and education project which could have a wide reaching impact on the way older people are cared for in a hospital setting", said Dr Smith. "By increasing awareness of the prevalence of osteoporosis, and the steps frontline care staff should take to practice person centred patient handling and movement, we can hope to go some way to improving the care and comfort of patients."

The full findings from the Lydia Osteoporosis Project will be presented later this year to coincide with the launch of the interactive website. □

Professor Ager is new director of global health institute

In July, Professor Alastair Ager, a specialist in global health and humanitarian response, left his position at a New York university to take up the post of Director of International Health and Development at QMU.

Professor Ager has worked in the field of global health and development for over twenty-five years and has previously held positions in Scotland, England, Malawi and the USA. Until recently, he was Professor of Population and Family Health at the Mailman School of Public Health at the Columbia University in New York, where he ran a doctoral programme on Leadership in Global Health and Humanitarian Systems supporting mid-career professionals in leadership development.

A major focus of his current research is evaluation of humanitarian programming for refugee children (funded by DFID, the Wellcome Trust, UNICEF and World Vision), which has recently involved studies of Somalis displaced to Ethiopia, Congolese displaced to Uganda and Syrians displaced to Lebanon, Jordan and Iraq. His current research also addresses health systems resilience in contexts of adversity (studies in the Middle East, West and South Africa) and the engagement of local faith communities in humanitarian response – the latter involving local faith group engagement with refugees in Jordan.

Professor Ager was formerly Head of the Department of Psychology at the University of Malawi, Director of the Centre for International Health Studies at QMU, and Senior Research Manager for the UK Department for International Development, with responsibility for the agency's global portfolio of health and education research. He has wide international experience as a lecturer, researcher and consultant across sub-Saharan Africa, south Asia, Europe and North America, working with a range of inter-governmental, non-governmental and governmental agencies. On re-joining QMU, Professor Ager will continue his academic affiliation with Columbia University with a view to facilitating research collaboration between both institutions.

Dr Fiona Coutts, Dean of Health Sciences at QMU, said: "We are delighted that Professor Ager will be returning to QMU. Over the years he has gained a wealth of experience in global health and development and has an impressive background in the leadership of education programmes and in research. We believe that he will build on the excellent work achieved by the Institute over the last few years, and that the progressive work of the team will continue to have an impact on the lives of thousands of people all over the world – those who have been displaced, are seeking asylum, are affected by disaster or conflict or communities which require improvements to healthcare systems."

Professor Ager's appointment underlines QMU's aim of being a socially relevant university which responds to some of the most pressing needs of society, and its commitment to improving quality of life. □



FLYING HIGH

Tourism ambassador programme takes off at Edinburgh Airport



L-R: Rebecca Neish (student, QMU); Lauren Osborne (student, QMU) & Katie Logan (student, QMU), celebrating the launch of the new student tourism ambassador programme 'STARS', at Edinburgh Airport.

THE PARTNERSHIP PROJECT between QMU and Edinburgh Airport saw some of QMU's BA (Hons) Events Management students become the first Student Tourism Ambassador Role Scotland (STARS) team at Edinburgh Airport during the busy summer months.

The STARS programme was designed to provide new employment and training opportunities for young people.

QMU students - Lauren Osborne, Katie Logan and Rebecca Neish - served as the first STARS welcome team and commercial advisers for international passengers arriving at Edinburgh Airport. A number of new flights landed at Edinburgh from the US, Canada and the Middle East, as well as many other international destinations this summer.

Lauren Osborne acted as a team supervisor, whilst Katie and Rebecca were the new STARS, welcoming tens of thousands of international passengers to Edinburgh Airport between June and August.

The new STARS team was put through its paces as part of a rigorous selection process led by QMU's Careers and Employability team, as well as intensive customer service training provided by Edinburgh Airport. The talented team also brought previous tourism experience, having volunteered at the Glasgow 2014 Commonwealth Games.

Commenting on the launch of the STARS programme, Professor Joe Goldblatt, Executive Director at the International Centre for the Study of Planned Events at QMU, said:

"QMU is delighted to be working in partnership with Edinburgh Airport to help welcome our international visitors and deliver new employment opportunities for young people in Edinburgh's tourism sector.

"The STARS programme provided a positive first impression and enthusiastic welcome for international visitors arriving in Edinburgh this summer and offered a unique paid work experience for some of our most talented students."

Gordon Dewar, Chief Executive of Edinburgh Airport, said: "This is the first time we've introduced an initiative like this at Edinburgh Airport and I'm delighted we're working with QMU to help give students a head start into employment.

"We're passionate about giving all our passengers a great welcome. Our new STARS team were the perfect friendly faces to provide help and advice to the hundreds of thousands of international travellers we're expecting this summer."

The STARS programme was also endorsed by VisitScotland, Scotland's national tourism organisation. Malcolm Roughead, Chief Executive of VisitScotland, said: "This is proof that it's never too early to get started in tourism! It is the lifeblood of the Scottish economy and this exciting initiative is giving young people, eager to work in the industry, an early taste of what it's all about."

Organisers hope that the STARS programme will be rolled out to other universities and colleges across Scotland in 2016, and possibly expanded to other airports and rail stations. □

Scotland's leading youth employment schemes make their mark in Europe

SCOTLAND'S LEADING YOUTH employment initiatives have been highlighted as examples of excellence, as part of a major €2.3m European study.

Led by Queen Margaret University (QMU), Edinburgh, the 'Academies' programme for 14-18 year olds, and the 'Third Sector Internship Scotland' project for university students, have been singled out as pioneering partnerships which are delivering significant results for Scotland's young people.

'The Edinburgh Guarantee' has also been identified as a shining example in the report. Led by City of Edinburgh Council, The Guarantee encourages partnership across the entire city of Edinburgh to ensure all young people who leave school have a choice of job, training or are offered further educational opportunities.



Dr Marion Ellison, Senior Lecturer in Sociology at QMU, is leading the major European labour study in Scotland.

Dr Ellison's work is part of the INSPIRES (Innovative Social and Employment Policies for Inclusive and Resilient Labour Markets in Europe) project, which includes 12 other leading European universities. Academics across the partner universities are pulling together innovative knowledge, technology and policy approaches that improve the resilience and active inclusion of labour markets for young people and other vulnerable groups across Europe.

Commenting on the report, Dr Ellison said: "We're really pleased that QMU has played a major role in bringing these pioneering Scottish initiatives to the attention of a broader European audience. INSPIRES is about making a difference to the lives of young people across Europe by anticipating the future challenges they face when making the transition between education and employment. This requires close partnership between the public, private and third sectors to creative innovative initiatives which will engage young people and help them secure work opportunities.

"QMU continues to successfully deliver initiatives which help the transition between education and employment for young people across Scotland, including the Academies programme and the Third Sector Internship Scotland project. INSPIRES recognises the positive outcomes for young people that have been achieved as part of these QMU initiatives."

Dr Ellison and her colleagues from QMU presented the latest national employment report, 'Informing Innovative Employment Policies for Scotland', at a recent Scottish Parliament event chaired by Chic Brodie MSP.

The INSPIRES Project is aimed at young people under the age of 25 years and includes ethnic minorities and disabled groups. The Scottish researchers are collaborating with various sectors and organisations including the Scottish Government; regional councils; SCDI; local businesses; education sector; employer associations and Scottish Trades Union Congress.

For more information on the INSPIRES Project, visit: www.inspires-research.eu □



"QMU continues to successfully deliver initiatives which help the transition between education and employment for young people across Scotland."

Student hones her service skills with the Hospitality and Tourism Academy.

Pioneering collaboration creates strong internship legacy

A pioneering internship programme, which has helped improve the career prospects of students whilst making a significant contribution to the third sector, is recognised as one which will create a lasting legacy.

THOSE WHO HAVE been involved with the Third Sector Internships Scotland (TSIS) - a programme led by Queen Margaret University, the Open University in Scotland, and Scottish Council for Voluntary Organisations (SCVO) – believe it has been a force for good in society. Based on a unique model involving students, universities and third sector organisations, TSIS can be used as a future template for best practice in relation to paid student internships.

TSIS offered students across Scottish universities paid and supported internships within charities, social enterprises and voluntary organisations. As well as enhancing the employability of participating students through applying their skills and building their confidence in the work place, the programme has had a positive impact on a range of third sector organisations. By bringing fresh ideas and new perspectives, interns were able to enhance and influence the work of organisations working in Scottish communities. The result was a win-win situation with students developing skills, experience and a sense of achievement, and third sector organisations harnessing the energy and enthusiasm of student involvement.

“TSIS is unique”, said Fiona Boyle, Co-director of TSIS. “Internships have existed for some time, but this was the first time that there had been a programme offering paid internships specifically for students, rather than graduates. The focus on charities, voluntary organisations and social enterprises made it distinctive from all other internship programmes and with it ensuring a living wage for students, it is easy to grasp the appeal and benefits of the programme.”

Both students and employers benefitted in equal measure. But the impact on students’ knowledge, skills development, confidence and future employability has been immeasurable.

Kallum Corke, who recently graduated with a BA (Hons) in Drama and Performance from QMU, undertook an internship at Stramash. The Oban-based social enterprise uses outdoors activities to promote personal social development, environmental stewardship and healthy lifestyles. Kallum produced a series of short films showing the various aspects of the organisation’s activities, highlighting its achievements and the positive impact on its community.

As Niall Urquhart, CEO of Stramash, said: “Kallum’s input has made a real difference to the organisation, providing up-to-date skills and experience in film-making alongside training and development for existing staff. It’s been a valuable short and long term addition to Stramash.”

For Kallum, the internship provided professional work experience in an area related to his degree. As he said: “The internship exceeded my expectations. It provided a wealth of other experience in terms of building confidence and insights into how an organisation like Stramash works, which is incredibly valuable.”

While the TSIS programme has now come to an end, it leaves a positive legacy. It captured the attention of thousands of student applicants, and the hundreds of students who successfully secured a TSIS internship have reaped the rewards. The impact on employers has been immense with the ripple effect creating a wave of positivity across communities, improving the lives of so many individuals served by the various voluntary sector organisations.

Fiona Boyle confirmed: “Importantly, the project has raised the profile of Scotland’s third sector amongst the student population, within careers services and generally throughout higher education. Students are now better placed to view working in the third sector as a first destination career choice. This is a positive outcome for all – students, graduates, the higher education and third sectors, and society as a whole.”

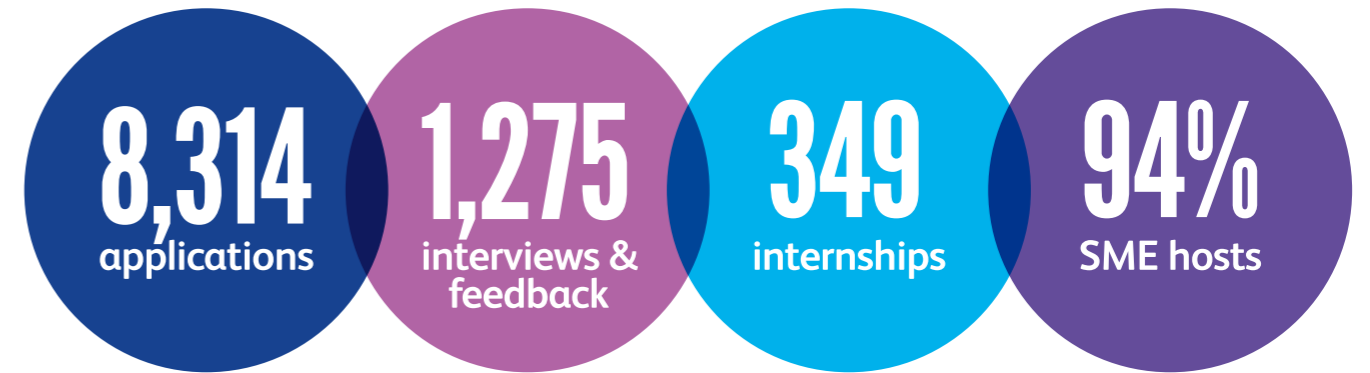
Fiona concluded: “TSIS is proof that there is power in collaboration. By harnessing expertise across these different sectors TSIS has been a force for good. Our legacy, based on our research, is the creation of a best practice guide which will continue to support employers to recruit high quality student interns – thereby changing lives and communities.”

Listen to recent graduate Kallum Corke and Niall Urquhart from Stramash describing the internship. <http://www.3rdsectorintern.com/students/resources/media/>
TSIS reports and evaluation can be found at: <http://www.3rdsectorintern.com/research/>

Students are now better placed to view working in the third sector as a first destination career choice.

TSIS KEY FACTS AND FIGURES

Key Stats



Key facts



£4.7 – £7.2 MILLION

Estimated direct monetary benefit to host organisations and interns

RETURN ON INVESTMENT £2.50 – £3.80 for every £1

Santander Internship helps graduate land role with creative agency

New graduates are being offered incredible opportunities to kick start their careers through the help of the Santander Universities SME Internship Programme, which is run in collaboration with QMU.

GRADUATES HAVE TO compete for the internship opportunities but those who are successful are presented with fantastic opportunities with a variety of interesting companies. The chance to earn £1,000 per month for three months is also very attractive and a great way to start working life.

One recent graduate who has taken every opportunity to develop his employability skills is 22 year old Cody Edwards from Carlisle. Cody was mentored by a highly experienced PR professional as part of QMU's Employer Mentoring Project. His mentor encouraged him to apply for a PR & Social Media position with the Santander Internship Programme. Cody took the advice and beat off stiff competition from fellow students to secure the sought-after internship with one of Edinburgh's top creative agencies.

Having just graduated with a BA (Hons) Media Studies from QMU in July, Cody was able to start his media career almost immediately with Tanami, a video production, public relations and social media agency.

Building on his previous work experience with the Glasgow 2014 Commonwealth Games and the BBC, Cody hopes to widen his skills set by getting hands-on experience of managing public relations campaigns for ambitious start-up companies to global market leaders. Tanami's clients include Magners, Peugeot, the Scottish Government and Chevrolet.

Commenting on his new internship role, Cody said: "I'm really excited about joining one of Edinburgh's top creative agencies so soon after graduating, and getting my career off the ground."

"The continued advice and support I've received through QMU's Employer Mentoring Scheme was extremely beneficial and gave me confidence when it was most needed in my final year of study. The experience encouraged me to explore new career options in public relations and led to some interesting creative opportunities with QMU's Marketing and Communications Office."

Donna Cochrane who works in QMU's Development team has helped set up a wide variety of Santander internships for QMU students and graduates. She explained: "Internships are becoming increasingly important as employers are also looking for practical experience in addition to academic achievements. The Santander Universities SME Internship Programme is a great way to help equip students and graduates with the skills, knowledge and experience they need to help them build successful careers."

The internships are part-funded by Santander Universities which provides £1,500 towards the cost of the intern's salary.

Donna continued: "The internships offer a variety of benefits for both the interns and the SMEs which participate in the programme. It provides our students and graduates with the opportunity to gain the all-important practical experience and valuable industry insight, as well as the chance to build a network of contacts for their future careers. SMEs find the Santander funding hugely rewarding and they also have the advantage of accessing a motivated talent pool."

If you are an SME interested in participating in next year's programme, contact Donna Cochrane in QMU's Development Office E:dcochrane@qmu.ac.uk ☐

As part of the Employer Mentoring Scheme, Cody got the chance to help create a new student recruitment film for QMU, which he also starred in. The film has just been launched on the QMU website and on social media and can be viewed online at: <https://goo.gl/o6nYZE>

Cody Edwards with Tanami's founder, Jemma Caldwell.



First venison black pudding is stag-geringly good

University research has shown that Scotland's first ever venison black pudding has the potential to be a serious hit with foodies.

FOOD SCIENTISTS FROM QMU have been running trials of the new food product which will be the first commercially produced black pudding made with venison blood in the UK.

Specialists from the University's Scottish Centre for Food Development and Innovation were tasked with identifying if consumers were keen to deviate from the traditional black pudding recipe which is usually made from onions, pork fat, oatmeal, flavourings and pigs' blood. The scientists ran consumer taste panels and focus groups for the Perth based company Seriously Good Venison to gauge consumer reaction to the new product concept and to investigate consumer taste preferences for different flavoured venison black puddings.

The food scientists identified that the venison black pudding was a rich source of iron and vitamin B12. The results of taste panels, which focused on flavour and texture, confirmed that new venison black pudding was a bit hit with the consumer tasters.

Vikki Banks, Director of Seriously Good Venison, has been running her venison business since 2009. She explained: "We had identified a gap in the market for the UK's first black pudding made from deer. We developed several recipes – one original recipe and another which would be suitable for the gluten-free market. However, we needed specialist support to establish the facts about customer taste preferences and perceptions of the product concept."

Dr Laura Wyness, Senior Research Fellow with Scottish Centre for Food Development and Innovation at QMU, said: "There is currently no venison black pudding available in the UK, so this new food offers the consumer a new and distinctive product from the traditional Scottish recipe."

"Not only did our research indicate that the new venison black pudding was high in iron and vitamin B12 and a source of protein, it also confirmed that consumers were happy to purchase and eat black pudding developed from deer."

Consumer sensory panellists were asked to rank the new food product based on aroma, taste, texture, aftertaste and overall liking.

Dr Wyness continued: "We were pleased to report that there was a consumer acceptance of the new product and that panellists reported very favourably about the taste and texture of Seriously Good Venison's black pudding. As the only producer of this venison black pudding, we feel that Seriously Good Venison now has a distinctive commercial advantage. We hope our research work will support the company in bringing this tasty new product to the market place."

Lucky guests at 'Dining on the Wild Side', a unique food event developed by The Edinburgh International Science Festival, were amongst the first to taste the new venison black pudding which was incorporated into a unique dish containing the Scottish superfood sea buckthorn. Held in April, the gastronomic event saw food enthusiasts tuck into a three course meal containing wild meat, fish and foraged fruits and vegetables, and offered guests the opportunity to hear from chef Ben Reade and TV presenter and author Alys Fowler. ☐

Interview with Jennifer Orr

Deputy Orchestra Manager at the Royal Scottish National Orchestra (RSNO)

JENNIFER COMPLETED HER MA in Arts and Cultural Management at QMU in August 2014 and has been working full-time in her role as the Deputy Orchestra Manager at the Royal Scottish National Orchestra (RSNO) since September 2013. Completing most of the course during the 2012/13 academic year, she then transferred to studying part-time alongside working for the RSNO to complete the final research module.

The RSNO is a professional symphony orchestra and as one of Scotland's National Performing Companies, it has a responsibility to reach, engage and inspire people with classical music throughout Scotland.

Jennifer is part of a small team at the RSNO whose main aim is to ensure the busy schedule of orchestra activities, such as rehearsals, concerts, tours, educational outreach programmes and recording sessions all run smoothly. This requires the thorough planning and executing of logistics to get the musicians, soloists, conductors and all the musical instruments and equipment to the right place at the right time.

Jennifer's main responsibility, however, is to recruit and manage the freelance musicians that are required for each project. These musicians might provide cover for vacant positions in the orchestra or for people on leave. Sometimes musicians need to be recruited who play a specialist instrument or more musicians may be needed if a certain piece of music requires it. At times, there could be up to 30 freelance musicians required each week so this is often a complex process which combines a number of different aspects of management. Fortunately, areas including people management, human resources management, project management and financial management were all part of Jennifer's course at QMU.

Immediately before studying at QMU, Jennifer worked in the cultural sector at the National Museum of Scotland and had experience in high-end customer service and hospitality. However, with an undergraduate degree in music performance Jennifer was keen to find employment in the performing arts sector and hoped that further study would help make this transition between jobs possible.

What made you chose QMU?

I had been applying for work within the arts management sector but had little success as most jobs required relevant experience of working directly in the sector. The course at QMU offered a work placement module which allowed me to gain invaluable experience working for an arts organisation. The practical element to each of the modules appealed to me as the assignments were based on real, life-like tasks that you would find as part of a job in the arts. For example, completing a real funding application, putting together a marketing plan for a new arts event, and analysing current arts policies or strategic plans.

The course covers such a variety of different topics that it gives you a thorough introduction to each key aspect of managing an arts organisation. My main interest was in the classical music industry and the flexible nature of the course allowed me to tailor my individual assignments to this area whilst still gaining a holistic understanding of the arts and cultural sector. I met the course leader and some of the teaching staff at an open evening and found they are all still actively involved in various areas of the arts and cultural sector which meant that the content of the course was current, relevant and forward thinking. During the course there was also valuable contact with arts management practitioners, some who led parts of the course or came in as guest speakers, as well as the personal experience and knowledge shared by QMU staff.

Has the Masters helped you get to where you are today?

Absolutely! First of all, the work placement module was key to me getting my job with the RSNO. Whilst my placement was in a different department at the RSNO, I was able to become familiar with the organisation and its values, which helped during the interview stages. I also had an in-house referee!

The style and thoroughness of the Masters course also appealed to my current employers - they liked the way the course trained me to think critically and question things, which they recognised as a quality I could bring to the job. For the RSNO, having someone with up-to-date teaching on current affairs in the sector was also attractive and the contacts that I had gained during the course could be potentially valuable to them.

Tips for current QMU students?

The QMU teaching staff are very experienced and are extremely knowledgeable about their sectors so make the most of them. Listen to the advice they give, ask for help if you need it and take opportunities to meet with your personal tutor. Some of the most valuable conversations I had were with my personal tutor, who helped me improve my CV and gave me advice on how to get a good work placement. But don't rely on the staff too much, be proactive, go to them with ideas and questions. The more effort you put in, the more you are likely to get out of the course. □

Donation helps Gastronomy students take part in international food festivals

ALUMNA ELIZABETH SALVESEN from Edinburgh has made a donation to QMU which will enable students on the MSc Gastronomy course to attend one of the most significant food festivals in the world.

The generous donation of £25,000 will support students to travel to, and take part in, Terra Madre/Salone del Gusto (TM/SdG). The five day event, held in Milan, is a biennial international gathering of producers, chefs, eaters, politicians, activists and anyone who cares about food and the land it comes from. Attracting over 250,000 people, the unique event is a celebration of the people, environment and culture that creates our food. In alternative years, the fund will enable student participation in 'Cheese', the world's largest cheese festival, which is very similar in philosophy to Terra Madre/Salone del Gusto.

An essential component of the MSc Gastronomy is engaging students in the field. These invaluable field trips expose our students to the realities of farming, factories, hospitality, community initiatives and much more. Within the course, no field trip is more profound and important than that of Terra Madre/Salone de Gusto.

The £25,000 donation will develop 'The Elizabeth Salvesen and QMU MSc Gastronomy Annual Field Trip'. The fund will run for a total of five years and the yearly donation of £5,000 will enable the QMU MSc Gastronomy team to build the annual field trip to Terra Madre or the Cheese festival into the course's academic calendar. The funding will be used to cover all event admission, and significantly subsidise accommodation and flights, thereby making it affordable for students regardless of their financial means.

Professor Alan Gilloran, Deputy Principal of QMU said: "We are passionate about helping students enhance their learning experience by travelling abroad and experiencing important conferences and cultural events. However, often students are unable to take part in international travel due to financial costs."

He continued: "The opportunity to take part in festivals such as Terra Madre provides an outstanding opportunity for our students to develop their understanding of international food cultures and political perspectives. These experiences have the ability, not only to enhance student learning, but to heavily influence career pathways for our students. The outcome of taking part in such events could indeed be life changing. Students will also be able to share the international knowledge they have gained on their return to Scotland. We are extremely grateful to Elizabeth Salvesen for the positive impact that her donation will have on our students." □



Development News



Dakota Hotels offers new support package for hospitality students

QMU HAS JOINED forces with award-winning Dakota Hotels to provide students with outstanding employability and financial support.

The boutique hotel group is offering annual internships and financial sponsorship to QMU's hospitality and tourism degree students.

This partnership development makes an important contribution to QMU's links with industry and helps to strengthen its already robust employability strategy.

QMU's hospitality division has been working with Dakota Hotels for several years. The University awarded Ken McCulloch, the group's founder and chairman, with an honorary doctorate in 2007. Dakota Hotels has also provided undergraduate internships to several hospitality and tourism students and, more recently, has welcomed two QMU graduates onto its Graduate Development Programme.

The new awards were launched at this year's summer graduation ceremony. The Dakota Achievement Sponsorship was presented to Adam Roe, the new President of QMU's Students' Union, who won the award for his innovative dissertation which focused on edible insects. Dakota will also make an award to a student on the MSc International Management & Leadership and MBA Hospitality students for their industry-based Community and Business Impact Project.

Independent hotelier, Ken McCulloch, said: "Dakota has been delighted to support and work alongside QMU. We share mutual respect and an understanding that we must provide the opportunity for ambitious individuals who have committed to learning the foundations of hospitality, to enter our industry with the strongest possible platform for them to achieve great success. Our industry needs enthusiastic, talented graduates who have a genuine passion for delivering service, and this sponsorship seeks to award their commitment thus far."

Bernie Quinn, Senior Lecturer in Hospitality and Tourism at QMU, concluded: "This is another exciting development in the relationship between QMU and Dakota Hotels. Our students are already benefitting greatly from the opportunities provided by Dakota and these prizes provide both great incentive and rewards which recognise the exceptional endeavours of our graduating students." □

Leading Portuguese artist's work donated to QMU

A COLLECTION OF ART work by a leading Portuguese artist is to be displayed at QMU.

Susana Stevens, the daughter of Bartolomeu Cid dos Santos, Portugal's leading 20th century artist, kindly donated a selection of her late father's work to the University.

Born in 1931, Dos Santos was brought up in Lisbon and studied at the city's Escola de Belas-Artes. However, he was keen to escape what he referred to as the 'oppressive cultural desert that was then-fascist Portugal', and moved to London in the 1950s to further his artistic exploration at the Slade School of Fine Art, part of University College London.

The institution allowed him to flourish and he went on to teach at the Slade between 1961 and 1996. His work focused primarily on printmaking where he employed a combination of etching and aquatint.

He was eventually elected a fellow of University College London and in 1996 emeritus professor in fine art of the University of London. A man of great charm, he was revered as a teacher and his MA course at the Slade attracted an international body of students. He held a number of visiting professorships abroad, and was elected a fellow of the Royal Society of Painter-Printmakers in 1990.

Examples of Dos Santos' work can be found all over the world including the British Museum, the Victoria and Albert, Cambridge, the Bibliothèque Nationale, Paris, the Museum of Modern Art, New York and the Gulbenkian Foundation, Lisbon. His greatest work is the etched limestone panels he created for the murals in the atrium of the Lisbon underground station serving Portugal's National Library. The central section, covering 1,000 sq m, depicts an immense library containing the country's finest literature.

Fourteen limited edition etchings by Dos Santos will be displayed, on a rotational basis, outside The Halle Lecture Theatre at QMU. Dos Santos' daughter, Susana, is delighted that her father's work will be on display at QMU where her daughter Tabitha is a media student. She said: "My father dedicated his life to art and the education of others with his work focusing on the concepts of freedom and travel, encompassing both physical and intellectual journeys. He was not afraid to draw on popular culture and Stanley Kubrick was a strong influence. He would have been delighted that his work was on show at a forward-thinking university with a flagship in Creativity and Culture, and that his prints could be enjoyed by a vibrant young student audience as well as staff and international visitors."

Professor Petra Wend, Principal of QMU, said: "The themes of freedom, social justice and internationalism that dominate Dos Santos' work chime well with QMU's ethos and these prints make a real appealing addition to the campus environment." □



Orkney ice cream director reconnects with his alma mater

DURING A REUNION visit to the Orkney Islands Professor Joe Goldblatt, QMU's international events guru and development officer, was delighted to make the acquaintance of Graham Bichan. To the Professor's delight, Graham not only turned out to be a graduate of Applied Food Science and Marketing in 2000, but also holds a senior position within the Orkney Ice Cream company which his family own.

Graham is Production Director at the Orkney Creamery, which is the family business that produces the renowned Orkney ice cream and the main producer of milk on the islands. Run by the Bichan family from its farm near Kirkwall, the Orkney Creamery has evolved over the past 60 years to become one of the most innovative and respected businesses in the Scottish dairy sector.

The firm first created its ice cream in 1995, as growing consumer demand for low fat milk created a surplus of cream at its dairy. The high quality luxury ice cream produced has gone on to become one of the most popular brands in Scotland and has won a string of awards including 'Best Artisan Ice Cream in the UK'.

Professor Goldblatt couldn't believe his luck. As he says himself, being an American, ice cream is one of his all-time favourite treats. Passionate about Scotland and in the middle of a love affair with the Orkney Islands, he was quick to strike up a relationship with Graham's company.

With little persuasion necessary, Graham kindly agreed to supply Orkney ice cream for some of QMU major events including the up and coming undergraduate open day on Saturday 4th October and the Freshers' Fair. So, our new students and visitors to open day will be able to indulge themselves in Orkney's luscious ice cream and sample a number of exciting flavours.

Professor Joe Goldblatt said: "It is my privilege to meet QMU graduates and to see how their careers have progressed since studying at QMU. Since graduating, Graham has assisted his family business in diversifying and helping it grow to become a significant player in the artisan dairy food market. With our history in food and nutrition, and our current commercial research interests in food and drink, we are delighted to reconnect with Graham and collaborate with his company on future projects."

If you remember Graham from your students days at QMU and wish to reconnect or you want to know more about the Orkney Creamery and its ice cream, contact: E: info@orkneyicecream.com or visit: www.orkneyfoodanddrink.com/orkney-creamery □



Graham Bichan

Reunions: Call for Classmates

Judy Moss is looking to contact graduates from Institutional Management 1965- 1968 to join the 50th anniversary reunion in late September 2015.

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

Fiona Davies wishes to contact graduates of the Diploma in Home Economics, who started in the reunion in September 2015.

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

Doreen Tait (nee Croal) is hoping to organise a reunion in September this year. She is trying to make contact with graduates of the Diploma in Home Economics, who graduated in 1978.

Susie supports Trees of Life

SUSIE GALE WAS keen to create a lasting memorial of her time at QMU. After a family breakup she and her daughters moved from the Highlands to Musselburgh so Susie could retrain as a podiatrist. Susie said: "I marked my graduation by having a tree planted in the campus grounds. Firstly, I wanted my girls to know we had left something behind to say 'We were here'. Secondly, I'm keen to encourage other people like myself, to realise they can change direction and begin again in a new career."

In June, Susie's Rowan tree was planted in the grounds of QMU, next to the pond.

If you'd like to celebrate your time at QMU or honour someone close to you, please consider sponsoring a tree as part of QMU's Trees of Life fund. www.qmu.ac.uk/treeoflife □

Orkney Reunion in April

THIRTEEN QMU ALUMNI, who are residents of Orkney, gathered at the St Magnus Centre (next to St Magnus Cathedral) for a reception hosted by Professor Joe Goldblatt, Development Officer at QMU.

The alumni ranged from a graduate of Atholl Crescent, whose mother preceded her at QMU, to a recent media studies graduate who left in 2009. The alumni group raised funds to sponsor a tree in QMU's 'Trees of Life' project. The Orcadian alumni sponsored Rowan tree will be the fiftieth tree in the grove at QMU and the first one sponsored by a regional alumni group.

Professor Goldblatt said: "The gratitude for QMU and enthusiasm for our future plans demonstrated by many of our most northern alumni in Orkney was truly inspiring."

The event was organised by QMU alums Alison Campbell and Caroline Robertson. One alum, Graham Bichan, whose family owns Orkney Ice Cream company, stated that he had too many positive memories of QMU to name only one.

According to QMU's records we have about 70 graduates from Orkney. If you're an Orcadian graduate and you haven't been in touch with us for a while, please do reconnect with the University via our alumni team. We'd love to hear your news. E: alumni@qmu.ac.uk □



GRADUATES' ASSOCIATION NEWSLETTER

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

The QMUGA is open to all members of the QMU and associated educational establishments. A one-off payment gives life membership which allows you to attend informal lunches and other organised events including the AGM in June, which will give you the opportunity to meet with old and new friends. In addition, members have all year round access to Madras Lodge, the seaside house in Gullane, East Lothian. Membership is open to all graduates and staff and costs £35 (at graduation only) or £45 to staff and alumni members.

MEMBERSHIP

A very warm welcome to all new members who have joined during the centenary year.

Could any member who has changed their email address or name please let the Membership Secretary know so that the database can be updated.

EVENTS

On Friday 22 May 2015 the Finale of the Centenary Year - Stepping into the Future - took place in The Piano Bar at QMU. The afternoon began with a glass of fizz and welcome by Professor Alan Giloran, QMU's Vice-Principal. We then enjoyed a tour of the Scottish Centre for Food Development and Innovation which was most informative. It supports the food and drink industry and maximising opportunities to develop healthy food and drink products. Following the afternoon tea, the event concluded with a walk to view the progress of the QMUGA tree, which was planted last year.

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

The AGM took place on Saturday 13 June 2015 at The Edinburgh New Town Cookery School. Several members

GA DATES FOR YOUR DIARY

28 September 2015, 2pm: Visit to Victorian School, Brunswick Road, Edinburgh - (Leith Primary School)

Cost - £5. Cheques should be made payable to QMUGA and sent to the Treasurer by 21 September 2015.

Prior to the visit, we will have lunch at The Vittoria Restaurant, 113 Brunswick Street, Leith Walk, Edinburgh. Pay on day. Contact the Social Secretary by 21 September 2015.

You can attend the visit, the lunch or both.

27 November 2015, 12 noon: Visit to Madras Lodge

This will allow us to see the improvements to the house and the loft.

Lunch will be held at The Old Club House, Gullane. Pay on day. Contact the Social Secretary if you wish to attend the lunch so that a reservation can be made.

8 December 2015, 12.30pm: Christmas Lunch at The Edinburgh New Town Cookery School, 7 Queen Street, Edinburgh

The cost is to be confirmed.

Please contact the Social Secretary by 27 November 2015 if you wish to attend. Cheques should be made payable to QMUGA and sent to the Treasurer.



Stepping into the Future event

attended. One nomination for the Committee was received for May Stark, who we are pleased to welcome. Elaine Acaster was elected to the position of Vice-President.

An update of progress of QMU was given by Dr Richard Butt BA(Hons) PhD, Dean of The School of Arts, Social Sciences, Enterprise and Management. Many thanks to Richard for his informative report. At the end of the meeting, Elizabeth Comrie, who was retiring after giving long service to the Committee, was presented with a bouquet of flowers. Elizabeth will be missed for her support to the Committee. Following the meeting, members enjoyed an interesting and informative talk on the Health and History of Chocolate by Nadia Ellingham. This took place at the Crowne Plaza Hotel where we had lunch.

On Friday 3 July 2015, I attended the opening of an exhibition - The Degree of Master of Science in Art Psychotherapy.

On Friday 10 July 2015, I attended the graduation ceremonies at The Usher Hall, which was followed by a champagne reception at QMU. This year, the Atholl Crescent Prize was awarded to Grant Whitelaw who had obtained a BSc(Hons) Second Class Upper Division in Diagnostic Radiotherapy.

EDINBURGH UNIVERSITY GRADUATES' ASSOCIATION (EUGA)

Join Edinburgh University Graduates' Association (EUGA) Events. QMUGA is invited to attend several EUGA events at the Playfair Library Hall, Old College, Edinburgh. See dates and talks below.

22 October 2015, 12.15pm

Speaker and Talk - Dr Yvonne McEwan, Honorary Fellow of School of Classics and Archaeology, Project Director of Edinburgh's War - A Social History Project - which documents the role of the city and its people between 1914 - 1918. A national initiative entitled 'Scotland's War' was launched in 2015 and Dr McEwan will talk on this subject.

Cost - £22

2 November 2015, 12.15pm

Speaker - *Mairi Rosko*, Director of Supporter Engagement with Development and Alumni will speak about their volunteer mentoring plan which was launched this summer.

Cost - £22

BOOKING OF EUGA EVENTS

Please contact the Secretary, University of Edinburgh Graduates' Association, 18 Buccleuch Place, Edinburgh, EH8 9LU.

Tickets will be sent by email wherever possible. Please send a cheque for £22 and enclose a SAE cheque made payable to EUGA.

Where are you now?

Paul sets up podiatry clinic at Neal's Yard Remedies

Paul Sharples graduated with a BSc (Hons) Podiatry (first class) this summer and even before graduation, had set up his own business with home visits and clinics running from Neal's Yard Remedies and Renaissance, Cairneyhill in Edinburgh.

During his degree, Paul visited many different NHS clinics and private practices, as well as securing a visit to Singapore general hospital where he gained an insight into how podiatry is developing in another country. Paul has been able to adapt new skills from this valuable experience which have helped him excel in patient care and treatment plans.

Prior to studying podiatry, Paul worked as a sports and remedial massage therapist in Australia, where he treated everyone from older adults and athletes, to people with chronic injuries. It was during this training and experience that he found his true passion for podiatry.

During each appointment Paul will provide preventative care, diagnosis and treatment of a wide range of problems affecting the



feet, ankle and lower legs. As a podiatrist his specialist skills focus on tending infections, ailments, defects and injuries of the foot and lower leg, as well as treating foot and nail conditions related to other major health disorders such as diabetes. Paul will also provide preventative care and advice on improving mobility, independence and the quality of life for each of his patients. From these assessments, he can prescribe a variety of 'off the shelf' foot orthoses (insoles).

In the year ahead, Paul will undertake further training in the use of ankle mobilisation techniques on the foot and ankle, which should be particularly helpful to people suffering from arthritis. He also hopes to undertake courses in acupuncture, laser treatments for corn removal and dry needling for verruca treatments.

Keep up-to-date with Paul's business at: facebook.com/paulsharplespodiatry □

Founder of Flavourly is a hit on Dragons' Den



After studying Business Management at QMU, Ryan O'Rourke left University in 2010 to set up his own business. In the last four years, he has established several websites, got a job offer on 'Dragons' Den' and seen his food and drink business expand significantly.

The founder of gourmet food and beer distributor Flavourly started operating from his grandmother's Edinburgh garage in August 2012. The company has two clubs - a gourmet food and snack club, and the other, a craft beer box. Both send customers small batch products from great beer and food producers from all over the UK. Company sales have increased significantly over the last few years and Ryan is now looking to expand from his 2,000 square feet of warehouse space at Ocean Terminal, Leith.

Ryan has worked hard to develop and grow his businesses and his team has grown to 11 staff. With huge entrepreneurial flair, he

is never one to miss an opportunity, and in a recent appearance on Dragons' Den, Ryan received a surprise job offer from Kelly Hoppen and agreed an investment deal with Peter Jones and Piers Linney. However, on looking at the fine print he later declined their financial offer and the company remains under his majority control.

The month before the filming of 'Dragons' Den', Flavourly exceeded its £116,000 funding target on Angels Den in less than 24 hours, making it the fastest-ever equity crowdfunded project in the UK at that time.

Ryan has plans for television commercials, insert swaps with Amazon and advertisements through Facebook and Google. The aim is to double or even treble Flavourly's current customer base, which has already expanded rapidly since he started the business three years ago.

Each month, Flavourly subscribers receive a selection of eight beers sourced from across 1,000 UK microbreweries. The company's flavour boxes contain a range of eight to 12 artisan food products. The business has already generated about £1m in sales, and is on course to hit turnover of £1.1m this year, with a predicted rise to £5m in 2016.

Ryan aims to expand into Europe before an eventual trade sale of Flavourly, which he hopes to complete within the next three years. □

Q.M.U.G.A.

CONTACTS

Bookings for Madras Lodge

Anne Yokes
T: 07817 328035
E: book@qmuga.org.uk

Social Secretary

Dorothy Finlayson
4 Brunstane Road North
Edinburgh
EH15 2DT
E: alan.finlayson@virgin.net

Membership Secretary

Sylvia Northcott
22 Waulkmill Drive, Penicuik
Midlothian, EH26 8LA
T: 01968-674161
E: sylvia@thenorthcotts.net

Treasurer

Anne Scagell
11 Titianian Pavilion Gardens
Alloa, Clackmannanshire
FK10 2UJ
T: 01259-214688
E: annescagell@virgin.net

Committee and General Communication

Maureen Paterson
5/2 Fettes Court, Craighleith Road
Edinburgh, EH4 2DL
T: 0131 332 0097
E: maureenpaterson@gmail.com

Madras Lodge

Your special retreat in Gullane In need of a relaxing break?

Thanks to a bequest from graduate Miss Mary Cunningham White, QMU Graduates' Association members can enjoy a lovely break at Madras Lodge in the beautiful coastal village of Gullane, East Lothian.

Relax, enjoy the peace, and the stunning beach walks nearby.

Modest rates available:
Loft (sleeps 4) from £105 for 2 nights.

Special 3 night autumn deal from September: Loft: £110.

House (sleeps 5) from £135.

To book, and for more information, contact: Anne Yokes
E: mlbook@qmuga.org.uk



University student creates new altar cloth for St Margaret's Chapel

<< A graduate of the Costume Design and Construction degree created a stunning new altar frontal for the tiny ancient chapel located in Edinburgh Castle.

Lucy Deady designed and created the new altar frontal to interchange with the original one that had been damaged by mice. The 24 year old graduate was commissioned to develop a fitting design and construct a new altar frontal by St Margaret's Chapel Guild, the organisation which cares for the 12th century chapel.

The beautiful new altar frontal is now a key feature in St Margaret Chapel which is known to be the oldest surviving building in Edinburgh.

The Guild has been associated with QMU for several years due to its association with St Margaret. Knowing its specialism in costume design, the Guild was keen to offer the work to a student at QMU who could draw on their creative sewing skills to design and construct the frontal.

It was decided that Lucy Deady, a highly skilled graduate of the QMU course, would be the appropriate person to develop the concepts and sew the cloth.

Lucy Deady said: "I worked very closely with members of the Guild to ensure that I understood their needs and reflected this within the new design of the altar frontal."

The design includes various elements which reflect key themes. The boat signifies the gift of the ferry which Queen Margaret provided to offer safe passage for pilgrims who were travelling to St Andrews from South Queensferry. The name Margaret comes from a daisy like flower called a Marguerite, so that flower is also represented. The Guild wanted to include a Celtic pattern and cross – these link to Scotland and the Chapel. The waves, which feature in the main design, are also used as a trim for the cloth and are representative of Margaret's journey from her original home in Hungary to Scotland.

Lucy concluded: "I have a passion for machine embroidery and I thought this project offered me a wonderful opportunity to develop a modern design, different to the current cloth but also in keeping with the historical chapel. It has been a challenging project but one which I am extremely proud of and which I have really enjoyed working on."

The new altar frontal was unveiled at a ceremony in St Margaret Chapel in Edinburgh Castle in June. □

things you might not know about QMU

- is above the sector average for its employment rate 94.4% of QMU graduates find work or go into employment within six months of graduation.
- runs a Student Mentoring Scheme. Find out how you could help a student develop their knowledge and shape their future career at <http://www.qmu.ac.uk/mentoring/>
- has an aerial film of the campus produced by QMU's Kinetic Film Project. View the film at: www.youtube.com/watch?v=yyR9c3BsG4
- offers a wide range of attractive rooms and meeting spaces which are perfect for workshops, seminars, business meetings, social gatherings and conferences. E: events@qmu.ac.uk
- has conducted some fascinating research into the changing Scottish accent. Find out more about our world renowned speech research on our website.
- runs a sports facility with an excellent gym, games hall and astro turf pitch. www.qmu.ac.uk/sports
- carries out research into and education on osteoporosis.
- has a strategic partnership with Alzheimer Scotland Action of Dementia aimed at improving healthcare students' understanding of dementia.
- offers an attractive lunch service. Pop in for morning coffee and a scone or lunch, or use our shop to pick up newspapers and other essentials.
- has a new film 'Step into QMU' for potential students who want to know more about student life at QMU. View it at: <https://www.youtube.com/watch?v=yyR9c3BsG4> □

Agata and Mike set up Raw Film

Agata and Michael started Raw Film Productions together immediately after graduating from QMU in 2011 with degrees in Film and Media. Connections made through the University helped them get their first commissions. Since then they have been producing modern, high quality short films and adverts for clients in the public, private and voluntary sectors. Their client list has grown

through referrals and word of mouth and has included NHS, East Lothian Council, SEPA and Mental Welfare Commission and many others. They have also had the opportunity to work internationally with two of their largest projects being with the R&A which commissioned them to make a case study about a golf course in Canada and the 500 Miles charity which sent them to make a series of films in Malawi to help raise £500,000 for its work. □



You can check out Agata and Michael's film projects at www.rawfilmproductions.com

DATES for your diary

Event: **Undergraduate Open Day**
When: 3rd October 2015
Time: 11am – 4pm
Where: QMU

Event: **Postgraduate Open Evening**
When: 25th November 2015
Time: 5.30pm – 7.30pm
Where: QMU

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