

# MãjirtÃ-n Mac Con Iomaire

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/776334/publications.pdf>

Version: 2024-02-01

27  
papers

213  
citations

1307594

7  
h-index

1058476

14  
g-index

27  
all docs

27  
docs citations

27  
times ranked

107  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparative analysis of the attitudes of rural and urban consumers towards cultured meat. <i>British Food Journal</i> , 2019, 121, 1782-1800.	2.9	61
2	Secrets of a Head Chef: Exploring Factors Influencing Success in Irish Kitchens. <i>Journal of Culinary Science and Technology</i> , 2017, 15, 187-222.	1.4	22
3	“Against all odds” Head chefs profiled. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 107-135.	1.4	21
4	Understanding the Heat “Mentoring: A Model for Nurturing Culinary Talent. <i>Journal of Culinary Science and Technology</i> , 2008, 6, 43-62.	1.4	18
5	Irish Corned Beef: A Culinary History. <i>Journal of Culinary Science and Technology</i> , 2011, 9, 27-43.	1.4	15
6	Public dining in Dublin. <i>International Journal of Contemporary Hospitality Management</i> , 2013, 25, 227-246.	8.0	15
7	Chefs’ perspectives of failures in foodservice kitchens, part 1: A phenomenological exploration of the concepts, types, and causes of food production failure. <i>Journal of Foodservice Business Research</i> , 2021, 24, 177-214.	2.3	13
8	Recognizing food as part of Ireland’s intangible cultural heritage. <i>Folk Life</i> , 2018, 56, 93-115.	0.1	9
9	Haute cuisine restaurants in nineteenth and twentieth century Ireland. <i>Proceedings of the Royal Irish Academy, Section C: Archaeology, Celtic Studies, History, Linguistics and Literature</i> , 2015, 115C, 371.	0.4	8
10	Calculating restaurant failure rates using longitudinal census data. <i>Journal of Culinary Science and Technology</i> , 2019, 17, 350-372.	1.4	8
11	The Potato in Irish Cuisine and Culture. <i>Journal of Culinary Science and Technology</i> , 2009, 7, 152-167.	1.4	6
12	The Changing Geography and Fortunes of Dublin’s Haute Cuisine Restaurants, 1958–2008. <i>Food, Culture &amp; Society</i> , 2011, 14, 525-545.	1.1	4
13	Food on the Edge: The future of food is a sustainable future. <i>Research in Hospitality Management</i> , 2016, 6, 107-111.	0.5	4
14	Insight from Insiders: A Phenomenological Study for Exploring Food Tourism Policy in Ireland 2009-2019. <i>Advances in Hospitality and Tourism Research</i> , 0, , 188-215.	1.6	3
15	Chefs’ perspectives of failures in foodservice kitchens, part 2: A phenomenological exploration of the consequences and handling of food production failure. <i>Journal of Foodservice Business Research</i> , 2023, 26, 669-699.	2.3	2
16	The Language of Food: A Review of the 2009 Oxford Symposium on Food and Cookery. <i>Journal of Culinary Science and Technology</i> , 2009, 7, 211-217.	1.4	1
17	Tradition and novelty: food representations in Irish Women’s magazines 1922–’73. <i>Food, Culture &amp; Society</i> , 2018, 21, 488-504.	1.1	1
18	An exploratory study of food traditions associated with Imbolg (St. Brigid’s Day) from The Irish Schools’ Folklore Collection. <i>Folk Life</i> , 2021, 59, 141-160.	0.1	1

#	ARTICLE	IF	CITATIONS
19	<i>â€˜Les noirs ne sont pas des cuisiniers, câ€™est des plongeurs!â€™</i> : exploring the lived experience of migrant cooks in Paris. Journal of Foodservice Business Research, 2024, 27, 254-286.	2.3	1
20	Maireann Rose fÃ³s (nÃ³ Seal i Measc na gKennedys). Comhar, 1991, 50, 37.	0.0	0
21	Striapachas na bhFear i Londain. Comhar, 1991, 50, 64.	0.0	0
22	KÃ¡la: Ã‰acht!!! Ag FÃ©ile Gormacha Tuaithe an ChlochÃ¡in '91. Comhar, 1991, 50, 21.	0.0	0
23	An 3Ã© leibhÃ©al: Bunchloch Theach Opera Sydney. Comhar, 1994, 53, 30.	0.0	0
24	MÃ©rÃ©ilt an Mara. Comhar, 1994, 53, 30.	0.0	0
25	Material Culture: A Review of the 2013 Oxford Symposium on Food and Cookery. Journal of Culinary Science and Technology, 2014, 12, 191-195.	1.4	0
26	Review of Rick Fantasia French Gastronomy and the Magic of Americanism (Temple University Press:) Tj ETQq0 0 0 ggBT /Overlock 10 Tf 3.0		
27	Reimagining Irish food ways for the twenty-first century. Folk Life, 2021, 59, 77-80.	0.1	0