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



#	Article	IF	CITATIONS
1	<i>â€~Les noirs ne sont pas des cuisiniers, c'est des plongeurs!'</i> : exploring the lived experience of migrant cooks in Paris. Journal of Foodservice Business Research, 2024, 27, 254-286.	2.3	1
2	Chefs' perspectives of failures in foodservice kitchens, part 2: A phenomenological exploration of the consequences and handling of food production failure. Journal of Foodservice Business Research, 2023, 26, 669-699.	2.3	2
3	Chefs' perspectives of failures in foodservice kitchens, part 1: A phenomenological exploration of the concepts, types, and causes of food production failure. Journal of Foodservice Business Research, 2021, 24, 177-214.	2.3	13
4	An exploratory study of food traditions associated with Imbolg (St. Brigid's Day) from The Irish Schools' Folklore Collection. Folk Life, 2021, 59, 141-160.	0.1	1
5	Reimagining Irish food ways for the twenty-first century. Folk Life, 2021, 59, 77-80.	0.1	0
6	Review of Rick Fantasia French Gastronomy and the Magic of Americanism (Temple University Press:) Tj ETQq0 0	0 rgBT /O	verlock 10 T
7	A comparative analysis of the attitudes of rural and urban consumers towards cultured meat. British Food Journal, 2019, 121, 1782-1800.	2.9	61
8	Calculating restaurant failure rates using longitudinal census data. Journal of Culinary Science and Technology, 2019, 17, 350-372.	1.4	8
9	Tradition and novelty: food representations in Irish Women's magazines 1922–73. Food, Culture & Society, 2018, 21, 488-504.	1.1	1
10	Recognizing food as part of Ireland's intangible cultural heritage. Folk Life, 2018, 56, 93-115.	0.1	9
11	Secrets of a Head Chef: Exploring Factors Influencing Success in Irish Kitchens. Journal of Culinary Science and Technology, 2017, 15, 187-222.	1.4	22
12	Food on the Edge: The future of food is a sustainable future. Research in Hospitality Management, 2016, 6, 107-111.	0.5	4
13	"Against all oddsâ€# Head chefs profiled. Journal of Culinary Science and Technology, 2016, 14, 107-135.	1.4	21
14	Haute cuisine restaurants in nineteenth and twentieth century Ireland. Proceedings of the Royal Irish Academy, Section C: Archaeology, Celtic Studies, History, Linguistics and Literature, 2015, 115C, 371.	0.4	8
15	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

16	Public dining in Dublin. International Journal of Contemporary Hospitality Management, 2013, 25, 227-246.	8.0	15
17	The Changing Geography and Fortunes of Dublin's Haute Cuisine Restaurants, 1958–2008. Food, Culture & Society, 2011, 14, 525-545.	1.1	4

18Irish Corned Beef: A Culinary History. Journal of Culinary Science and Technology, 2011, 9, 27-43.1.415

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19	The Language of Food: A Review of the 2009 Oxford Symposium on Food and Cookery. Journal of Culinary Science and Technology, 2009, 7, 211-217.	1.4	1
20	The Potato in Irish Cuisine and Culture. Journal of Culinary Science and Technology, 2009, 7, 152-167.	1.4	6
21	Understanding the Heat—Mentoring: A Model for Nurturing Culinary Talent. Journal of Culinary Science and Technology, 2008, 6, 43-62.	1.4	18
22	An 3ú leibhéal: Bunchloch Theach Opera Sydney. Comhar, 1994, 53, 30.	0.0	0
23	MÃorúilt an Mara. Comhar, 1994, 53, 30.	0.0	Ο
24	Maireann Rose fós (nó Seal i Measc na gKennedys). Comhar, 1991, 50, 37.	0.0	0
25	Striapachas na bhFear i Londain. Comhar, 1991, 50, 64.	0.0	Ο
26	KÃŀa: Éacht!!! Ag Féile Gormacha Tuaithe an Chlocháin '91. Comhar, 1991, 50, 21.	0.0	0
27	Insight from Insiders: A Phenomenological Study for Exploring Food Tourism Policy in Ireland 2009-2019. Advances in Hospitality and Tourism Research, 0, , 188-215.	1.6	3