

# CONNECT



**ISSUE 3** | The Magazine for Alumni and Friends of The Robert Gordon University



## RGU RACE AHEAD

Young engineers work on racing cars and ROVs

## WIN A FANTASTIC MEAL FOR TWO

at The Tolbooth Restaurant 'Best place to have seafood in the North East' (Scotland the Best)

## NEW RESEARCH A STEP CLOSER TO ORAL INSULIN

BBC JOURNALIST ALAN JOHNSTON AND HUMANITARIAN TERRY WAITE  
HONOURED AT WINTER GRADUATION

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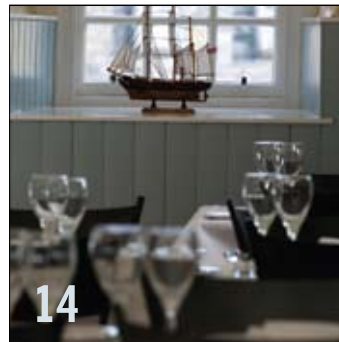
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Designed by  
The Gatehouse Design & Print Consultancy  
The Robert Gordon University

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Cover image: RGU Racing Car  
Image created by student Lubos Buracinsky  
studying BDes Design for Digital Media  
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www.graysdigitalmedia.co.uk

Printed on Revive 75 Silk 115gsm



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## FROM THE EDITOR...

Welcome to the 2008 edition of CONNECT, and a special welcome to the new 1,500 alumni who graduated this winter.

The December graduation highlighted the success of the University, which was rated by the Guardian as the best modern new university in Scotland, and first for graduate employment in the UK by The Sunday Times.

This edition is absolutely packed with alumni profiles, features and news, including: a graduate nurse who served in Iraq, architecture graduate Maxwell Hutchinson, the youngest ever president of RIBA (Royal Institute of British Architects), and a food review of the best seafood restaurant in Scotland, The Tolbooth, owned by RGU catering graduate Eddie Abbot.

The success of our graduates has been partly due to the fantastic facilities and opportunities available to them. We have launched the Alumni Fund and ask for your support to provide new and exciting opportunities and activities for today's students.

A large part of the University's success is down to you, so please remember to keep in touch and let me know if you have moved house or job, or have any other news to report.

Jenny Brown  
Alumni Relations Manager

# NEWS IN BRIEF

## MENTOR OF THE YEAR 2007

Jenny Robertson, a staff nurse at Woodend Hospital, has been given RGU's inaugural Mentor of the Year Award. The School of Nursing and Midwifery launched the annual award this year to recognise the invaluable role mentors in clinical areas play in supporting and guiding students through their clinical placements. Jennie Parry, Head of the School said, "Jenny was considered to be an inspirational nurse who demonstrated a positive approach to mentoring students whilst maintaining high standards in her own practice."

## NEW OIL COURSES ADDRESS INDUSTRY SKILLS SHORTAGE

RGU has launched two new courses specifically targeted at professionals in the oil and gas sector. The MSc in Subsea Engineering and MSc in Asset Integrity Management, which will both commence early 2008, have been developed in collaboration with businesses in the energy sector.

The introduction of these courses is timely with the oil industry currently experiencing a skills shortage that is threatening to jeopardise the future of the sector. These two courses are hot on the heels of the Oil and Gas MBA, the only MBA Energy course available in Europe, launched by Aberdeen Business School last year.

For further information please contact:

MSc in Asset Integrity Management:

Heather Gordon on 01224 262304 or [h.e.gordon@rgu.ac.uk](mailto:h.e.gordon@rgu.ac.uk)

MSc in Subsea Engineering: Melissa Walker on 01224 262367 or [m.walker@rgu.ac.uk](mailto:m.walker@rgu.ac.uk)

MBA Oil and Gas Management: Allan Scott on 01224 263428 or email [a.scott@rgu.ac.uk](mailto:a.scott@rgu.ac.uk)

## NEW CHAIRMAN ANNOUNCED

RGU has appointed Dr Melfort Campbell OBE as the new Chairman of its Board of Governors following the retirement of Dr Allan Bruce who had served on the Board for eleven years, the last four as Chairman.

Dr Campbell is Chairman and Chief Executive of the Imes Group and has served on RGU's Board of Governors since January 2003. He has been a great supporter of the wider business community, both specifically in the North Sea and Scotland. He recently completed a two year position as Chairman of the CBI in Scotland and is currently Chairman of Scottish Enterprise Grampian. His contribution to Scottish business was recognised in 2003 when he was awarded an OBE in the New Year's Honours List.

## SUCCESS SEWN UP FOR CLOTHES SHOW FINALISTS

Two Gray's School of Art students, Joanne McCullum and Ami MacKay, have been selected as finalists in the Clothes Show Live Young Designer of the Year 2007 competition. They impressed the judges with their ensemble on the theme 'New York – the sidewalk is your catwalk'.

The students, who were chosen from hundreds of entrants and whittled down to only ten finalists, will find out in December if they have won.



## INSIGHT INTO IT FOR MONTROSE PUPILS

The School of Computing paid a visit to Montrose Academy recently to deliver a workshop on IT for S2 pupils. Ian Allison, Head of the School of Computing, said, "Business is currently experiencing a shortage of the right people in IT. Given that the market place for good graduates is already very competitive, students choosing a career in a computing-related discipline can expect to have excellent career prospects on graduation."

## STUDENTS WIN TOP TRAINING

Four Aberdeen Business School students, Kelly Greenhowe, Angelica Gwelo, Angela Coutts and Robert Tulloch, have won scholarships from the Hospitality Industry Trust awards, to benefit from the best in hospitality training. They were picked from nearly 400 applications from around the country.

## SECOND RGU GRADUATION IN ALGERIA

RGU recently held the second graduation ceremony for its MSc Asset Management students in Algeria at the Algerian Petroleum Institute (IAP) in Algiers, bringing the total of alumni in Algeria to 81.

Professor John Harper, Senior Vice Principal of RGU, travelled to Algiers to confer the awards. Also present was the new UK Ambassador to Algeria, Andrew Henderson, together with Sonatrach and IAP's senior management.

## MARKETING CONFERENCE

Prestigious marketing conference set to take its campaign to Aberdeen Business School The Academy of Marketing Annual Conference 2008 will take place at Aberdeen Business School from Monday 7 to Thursday 10 July.

The theme for the 2008 conference is 'Reflective Marketing in a Material World'. In an age of consumption and consumerism the marketing discipline has matured to the point where many organisations accept, as a given,

the importance of being customer led and market focussed.

The 2008 AM Conference invites scholars and others to submit papers reflecting on the nature of the subject and the relevance of marketing in today's material world. All papers must be submitted electronically by Friday 29 February.

For further information contact RGU marketing experts:  
Andrew Turnbull [a.turnbull@rgu.ac.uk](mailto:a.turnbull@rgu.ac.uk) or  
Bill Donaldson [w.g.donaldson@rgu.ac.uk](mailto:w.g.donaldson@rgu.ac.uk)

## PRESTIGIOUS STREET FOOTBALL SCORES WITH TALISMAN

An innovative sports project which has cut complaints of youth anti-social behaviour in parts of Aberdeen by up to 66% is being extended thanks to funding from Talisman Energy (UK) Limited.

The energy company is pledging £25,000 to Street Football, which was launched in 2005 by a partnership led by the University's RGU: SPORT. Using a portable pitch, the project encourages participation in a range of sporting activities in areas with anti-social behaviour problems.



[www.rgu.ac.uk/news](http://www.rgu.ac.uk/news)

## RGU: SPORT SELECTED AS OLYMPIC TRAINING VENUE

RGU's state-of-the-art £12 million sports centre, RGU: SPORT, has been selected as a potential training venue for the 2012 Olympic and Paralympic Games in London.

The venue is one of four in Aberdeen which will be included in a guide of venues informing foreign teams where they can train and acclimatise ahead of the Games. Following a rigorous selection procedure lasting over 18 months, the London Organising Committee of the Olympic Games and Paralympic Games (LOCOG) has chosen RGU: SPORT as a potential training venue for hopefuls in boxing, badminton, judo, taekwondo and indoor volleyball.

The £28 million Aberdeen Sports Village – the regional sports facility partnership between the University of Aberdeen, Aberdeen City Council and SportScotland – will be offered to badminton, basketball and table tennis teams. The other sites included in the guide are the Denwood Target Shooting Centre and Robert Gordon's College all-weather pitch at Countesswells.

Director of Sport at RGU, Filippo Antoniazzi, expressed his excitement that RGU: SPORT could be playing host to some of the world's elite athletes: "RGU: SPORT is delighted to be working in partnership with Aberdeen City Council and the other three city venues to showcase the fantastic sporting facilities that we can offer here. In the long-term, I would hope that this will galvanise the status of sport in the North-east, and bring it to a whole new generation."

## Technip SPONSOR RGU: SPORT SCHOLARS

Technip, the leading subsea engineering and construction contractor has contributed £30,000 to a Sports Scholarship Programme at RGU.

Technip has set up the Programme to enable the next generation of sportsmen and women to fulfil their sporting potential whilst pursuing their academic studies. The Scholarships will assist 19 athletes competing in the top flight of a wide variety of competitive sports

including golf, football and horse-riding in 2008.

One of the scholars, Laura Murray (19), from Alford, was selected to be part of an elite golf team of six Scottish students who were selected to participate in a tour in Florida which took place in January.

Laura explained that the RGU: SPORT Technip scholarship had assisted her progress in a number of different ways, "I am really grateful for the financial element, as that helps me to fund the travelling I have to undertake to play in tournaments. Also the strength and conditioning

training has made a huge difference to my game, particularly in enabling me to hit the ball much greater distances."

Having played golf since joining Alford Golf Club at the age of 10, Laura is now well and truly in the top-flight of the women's game. Just in this last year she gained her first Scotland cap playing for her country in the Ladies Home Internationals at Dunbar Golf Club in August. "We were the youngest team by far and yet we came second, only losing by two points," said Laura."

All the athletes will be awarded up to £4000 per year with tailor-made programmes devised to support their individual needs, sports discipline and academic course requirements. These will include sports coaching, conditioning advice and physiological and performance testing, expert support and guidance on nutrition and sports science, assistance with costs associated with the sport, access to advice on performance and lifestyle management as well as subsidised University accommodation.

Katrine Sharp, HR Director, Technip said, "The Scholarships aim to optimise the chances of competitive success in sport, which will have direct benefits for the student, the region, and ultimately, the nation.

"With the focus on the Commonwealth Games and 2012 Olympics, many of the future British Team are likely to be entering university and will be greatly aided by initiatives of this kind. We are avid supporters of local talent and are extremely pleased to have the opportunity to support both sporting and academic excellence."



# RGU ALUMNI CLUBS



After the fantastic response to the **RGU Alumni Food and Wine Club**, we have now added a **Sports Club**, **Arts Club** and **Travel Club** to the package. These clubs are free to join and available to all alumni of The Robert Gordon University.

The clubs provide members with access to an extensive variety of exclusive offers and discounts, forums, recipes as well as reviews on restaurants, wine, books, films and travel. We will be organising trips and local activities, and members will be able to take advantage of special offers throughout the year.

Members will receive a monthly newsletter by email, which will include all of the latest club news and events. The Alumni Clubs can be accessed online, and you will be provided with a link and a unique membership ID once you have registered.

In conjunction with the new clubs, we are also introducing an awards directory, so every time you shop on the website you will earn commission.

There are a number of fantastic recipes featured on the website. One of them is a Loin of Lamb with Chantrelle rosti, courtesy of RGU Hotel and Catering graduate, Simon Bath, General Manager of the Carnegie Club at Skibo Castle.

## LOIN OF SUTHERLAND LAMB WITH CHANTRELLE ROSTI

### Ingredients for 4 portions

- 4 x 150g Lamb loin (ask your butcher to trim this for you)
- 4 x medium carrots (peeled)
- 4 x green leaves Savoy cabbage (trimmed into 7cm square)
- 4 x baking potatoes
- 400g fresh winter chantrelle (or a mushroom of your choice)
- 250g washed spinach leaves (wash and pat dry)
- 3 eggs beaten
- 1 litre of good lamb stock
- Large glass of red wine
- 4 x shallots chopped
- Sprig of thyme
- Squeeze of lemon juice
- Butter
- Salt/pepper
- Fresh chervil
- Olive oil



## METHOD

### For the sauce:

Take the lamb stock, red wine, shallots and thyme and simmer until reduced to sauce coating consistency, season, add a little lemon juice, strain and keep warm.

### For the rosti:

Steam or simmer the potatoes in their jackets for 12-15 minutes, peel whilst still warm, grate and season this mixture. In a six inch non-stick pan sauté the mushrooms, place on the side. Repeat this process with the spinach.

Heat two six inch non-stick pans, add a knob of butter then evenly distribute the potato mixture into the pans, press down with the back of a spoon and cook until golden. On one of these potato cakes layer the mushrooms then spinach, seasoning each layer, then carefully turn the other potato cake on top of the

spinach, golden side should face up. Gently press down and cover with the egg mixture, cook in the oven for 20 minutes at 180 degrees or gas mark 4.

Season the lamb well and seal in a hot pan with a little oil and butter, colour evenly and baste at regular intervals it should take six minutes for nice pink lamb, remove from the pan and set to one side to rest for about three minutes.

Turn the carrots into barrel shapes and cook in boiling salty water until tender. Cook the cabbage in salted boiling water for three minutes then put to the side.

### To serve:

Portion the rosti, carve the lamb, garnish with the vegetables, sauce and a sprig of chervil.

Enjoy!



### JUST GRADUATED AND KEEN TO VOLUNTEER

Nowadays increasing importance is placed on gaining more than just a degree from your university experience. Employers are looking for practical skills as well as academic ones and it is up to you to make sure you don't miss out. The RGUnion Volunteering Centre can provide you with a wealth of volunteering opportunities that will enhance your C.V. as well as introduce you to a new social life and great friends whether you are a current student, have left university within the last year or are a member of staff.

Remember that there are volunteer placements to suit everyone, so whatever your interests are, you are sure to find something you enjoy. For more information on becoming a volunteer, contact Lindsay Bradshaw, RGUnion's Student Advice and Volunteer Co-ordinator on 01224 262 265 or e-mail [l.bradshaw@rgu.ac.uk](mailto:l.bradshaw@rgu.ac.uk)

### GETTING MARRIED?

Did you know that King's Chapel at Aberdeen University is available for wedding ceremonies to RGU Alumni? Should you wish to be married at King's Chapel please contact Aberdeen University's Chaplaincy Centre for more information on Tel. 01224 272137 or [chaplaincy@abdn.ac.uk](mailto:chaplaincy@abdn.ac.uk)

### FIND YOUR FRIENDS

It's very easy to lose contact with old friends after university with the distractions of the new job, the new car, the wedding, the kids...

This is where we can help. All you have to do is send us a letter or email for your friend and we will try to find them and forward your message.

If you want further information on this service, please contact [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk).

### CAREER PROFILES AND GRADUATE TALKS

If you are established in your chosen career and would be happy to provide the alumni office with your career profile for use in RGU publications and on our website we would love to hear from you. We are also looking for alumni volunteers who are willing to talk to RGU students about their professional experiences, providing students with a valuable insight into working life. If you would like to get involved please contact [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk)

### RGU: CAREERS CENTRE

Just graduated, established in your chosen career or looking to recruit?

Whether you're looking for employment, further study or training or just taking a year out, Careers Centre staff are available to help you. RGU: Careers Centre is here to assist you in reaching your career goals by offering the following services:

- Access to RGU: TopGrad, our on-line vacancy and events system
- Access to the Careers Centre with reference resources and information to take away on the graduate employers, occupational information, postgraduate opportunities and more
- Specialist advice on all aspects of job-hunting including CV's, covering letters, speculate applications, interview techniques, psychometric testing
- Daily 'drop-in' appointments and individual interview with qualified Career Consultants
- Employer presentations
- Annual fairs-RGU Careers Information Fair & the North of Scotland Graduate Recruitment Fair
- Employer on-campus presentation and other careers events

Whatever your situation, please remember that we are here to help you with your future career plans, so you should not hesitate to get in touch. Remember that as a graduate of the University our career support service continues to be available to you for as long as you wish after graduation.

#### RECRUITMENT SERVICES

If you are looking to recruit, the Careers Centre can provide you with access to the next generation of graduates through our online vacancy system. Please contact:

RGU: Careers Centre  
Blackfriars Building  
Schoolhill  
Aberdeen  
AB10 1FR  
Tel: 01224 262110  
E-mail: [careers@rgu.ac.uk](mailto:careers@rgu.ac.uk)

[www.rgu.ac.uk/careers](http://www.rgu.ac.uk/careers)

# SCOTT SUTHERLAND SCHOOL CELEBRATES

# 50 YEARS AT GARTHDEE



**The Scott Sutherland School of Architecture and Built Environment: A Commemorative History, is about to be published to celebrate 50 years of the School at Garthdee.**

Written by Jim Fiddes, Librarian for the School for over 25 years, it covers the early origins of the School in the 19th Century, the beginning of full-time courses before the First World War, RIBA recognition in 1914, the first RIBA visit in 1926, the growth in the School after World War Two and the move to Garthdee. It also highlights the crisis at the School following the RIBA visit in 1964 and the changes brought in after this visit, the introduction of degrees and courses in quantity surveying and other disciplines, and the various Heads of School including E F Davies, Stanley Wilkinson, Robin Webster and Robert Pollock.

The book is illustrated with over 60 photographs from through the ages. It will be launched at an exhibition highlighting the work of the alumni to be held on the 24th April (further information below). Copies priced at £5 plus postage can be ordered from the School Secretary, Helen Aggasild: 01224 263700 or [h.aggasild@rgu.ac.uk](mailto:h.aggasild@rgu.ac.uk)

## Scott Sutherland Alumni Exhibition 25th April – 9th May 2008

The Scott Sutherland School of Architecture and Built Environment is celebrating their 50th anniversary at Garthdee with a poster exhibition of their graduates' work. The opening reception will be held on the 24th April hosted by the University Principal, Professor Mike Pittilo. We are thrilled that the key speaker at this event will be RGU architecture graduate and honorary graduate, Maxwell Hutchinson.

The exhibition will profile a selection of our graduates' outstanding achievements and the broad spectrum of activities undertaken by the alumni. The 50th anniversary of the establishment of the Scott Sutherland School at Garthdee marks a significant milestone in the history of the school. Over this period they have expanded considerably in scale, breadth of academic expertise, professional representation and ambition.

If you would like to attend the opening reception please email:  
[alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk)

## ALISTAIR GOES FOR GOLD

RGU pharmacy graduate, Dr. Alistair Miller has been presented with the prestigious gold medal award by the Guild of Healthcare Pharmacists for his outstanding contribution to hospital pharmacy at a national level. After graduating in 1972, he continued to work in hospital pharmacy across the UK. Four years later he joined the Royal Infirmary in Edinburgh as the first full-time pharmacist in the emerging speciality of radiopharmacy, where he still holds post today.

Dr Miller, who leads a specialist team that supplies radiopharmaceuticals to six hospitals in Lothian and Fife, described it as a "great honour" to have his research acknowledged by the guild saying, "It was an interest in science that led me to study pharmacy. I have been fortunate that my chosen specialty of radiopharmacy has given me the opportunity to apply and develop this interest in the course of my everyday work. To have my research and development achievements recognised by the Guild is a great honour."

Throughout his career Dr Miller has received a number of merits and was recently awarded the European Specialisation Certificate in Radiopharmacy by the European Association of Nuclear Medicine. He has been published in more than fifty scientific papers, and is an Honorary Fellow of the University of Edinburgh's School of Clinical Sciences and Community Health and Fellow of the Royal Pharmaceutical Society of Great Britain.

Terry Healey, Head of School of Pharmacy said, "This is a significant achievement and a real testament to the calibre of our graduates. We are extremely proud of our alumni and Dr Miller's success is a real inspiration to our students."



## ALUMNI NEWS

**WANTED:**

We are always looking for RGU graduates to profile in the alumni magazine. If you have been on any exciting adventures, written a best seller, started a new company, or danced with John Travolta, we want to know.

So far we've profiled over 60 outstanding graduates dating back to 1987 including: Audrey Mooney who was the first female Governor of Craiginches Prison in Aberdeen, George Cheyne whose band APB shared the top billing in New York with big names such as The Human League and James Brown, Susan Webster who works as a Scotch Whisky Malt Ambassador, and more recently, Robert Cook, who is the Chief Executive of Malmaison and Hotel du Vin.

If you have a story to tell and would like to be featured in our magazine then email the alumni office on: [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk)

## EMAIL ADDRESSES

Here at the alumni office we are always looking at new ways to support our graduates in the form of CPD opportunities, career advice, events, discounts and clubs, and what quicker way to hear about it than by email. It's faster, easier and more environmentally friendly. You will also receive e-bulletins every second month; each one packed with University and alumni news. So if you would like to be the first to hear about events, special deals and RGU news, then send an email to [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk) with the heading 'email update'.

**“LANDING IN ABERDEEN IN 1966 WAS THE BEST THING THAT EVER HAPPENED TO ME. IT LEVELLED ME; KNOCKED ALL THE SHARP EDGES OFF ME; REDUCED ME TO ABJECT MISERY FOR A WHILE, BUT I SOON FOUND MY FEET.”**

**RGU ARCHITECTURE GRADUATE AND HONORARY GRADUATE MAXWELL HUTCHINSON TALKS ABOUT HIS STORY SO FAR.**

He has mixed with royalty, redressed Prince Charles' views on architecture, been the youngest ever president of the RIBA (Royal Institute of British Architects) at 38, built up an impressive TV and radio broadcast career and survived the Tsunami.

### WHY DID YOU DECIDE TO BECOME AN ARCHITECT?

My late father, Frank Hutchinson, was an Architect. He also studied at RGU, although in those days, the 1920's, architecture was taught at Gray's School of Art. He was a champion ice dancer and a high board diver. Quite how that appealed to my mother, I really don't know. After the war my father bought an architecture practice in Lincolnshire, and I decided to follow in his footsteps.

Although both my parents were from Scotland, they were based in England and wanted me to study architecture somewhere in the Midlands. I'd been at boarding school since I was seven; I was an only child and the idea of being a 17 year-old tearaway and living at home was just abhorrent to me. I needed an escape route, and Scott Sutherland School of Architecture in Aberdeen, 500 miles from home, was the perfect solution.

When I told my father I wanted to study in Aberdeen and go to what had then become the Scott Sutherland School of Architecture, he was thrilled. My father lived at Scott Sutherland's house at Garthdee and worked for him, so the links go right back.

### DESCRIBE YOUR TIME AT THE UNIVERSITY?

I arrived as a skinny public school Sassenach in Aberdeen in 1966 and I have to tell you, I was irredeemably miserable for the first few weeks. I hated the weather and was surrounded by teuchters.

I really hated it. I thought I'd never cope. Despite my Scottish blood, I didn't fit in. But a turning point came when I went down to a government surplus clothing shop in Schoolhill and bought a pair of baggy corduroy trousers – this was 1966 remember – a pair of big boots, an oiled fisherman's sweater which had been knitted by the fish wifeys, and a second-hand duffel coat. Oh, and I grew a beard! That, however, didn't quite do it, but I'm a very good blues and rock guitarist. I used to drink in the Blue Lamp where a blues band played, and one day when I'd had just about enough to drink and when the blues band had a break, I asked if I could jam. I got up, and I played, and I blew the place apart. That was the beginning of three of the best years of my young life. I just had a ball. Suddenly, I was completely acceptable. I became really well-known in Aberdeen as a rock 'n' roll tearaway, and somehow, alongside all that chaos, I managed to qualify from Garthdee.

I was there before the oil, when it was fish and agriculture, before

it became prosperous. Having come from an upper crust English public school, to land in Aberdeen in 1966 was the best thing that ever happened to me. It levelled me; knocked all the sharp edges off me; reduced me to abject misery for a while, but I soon found my feet.

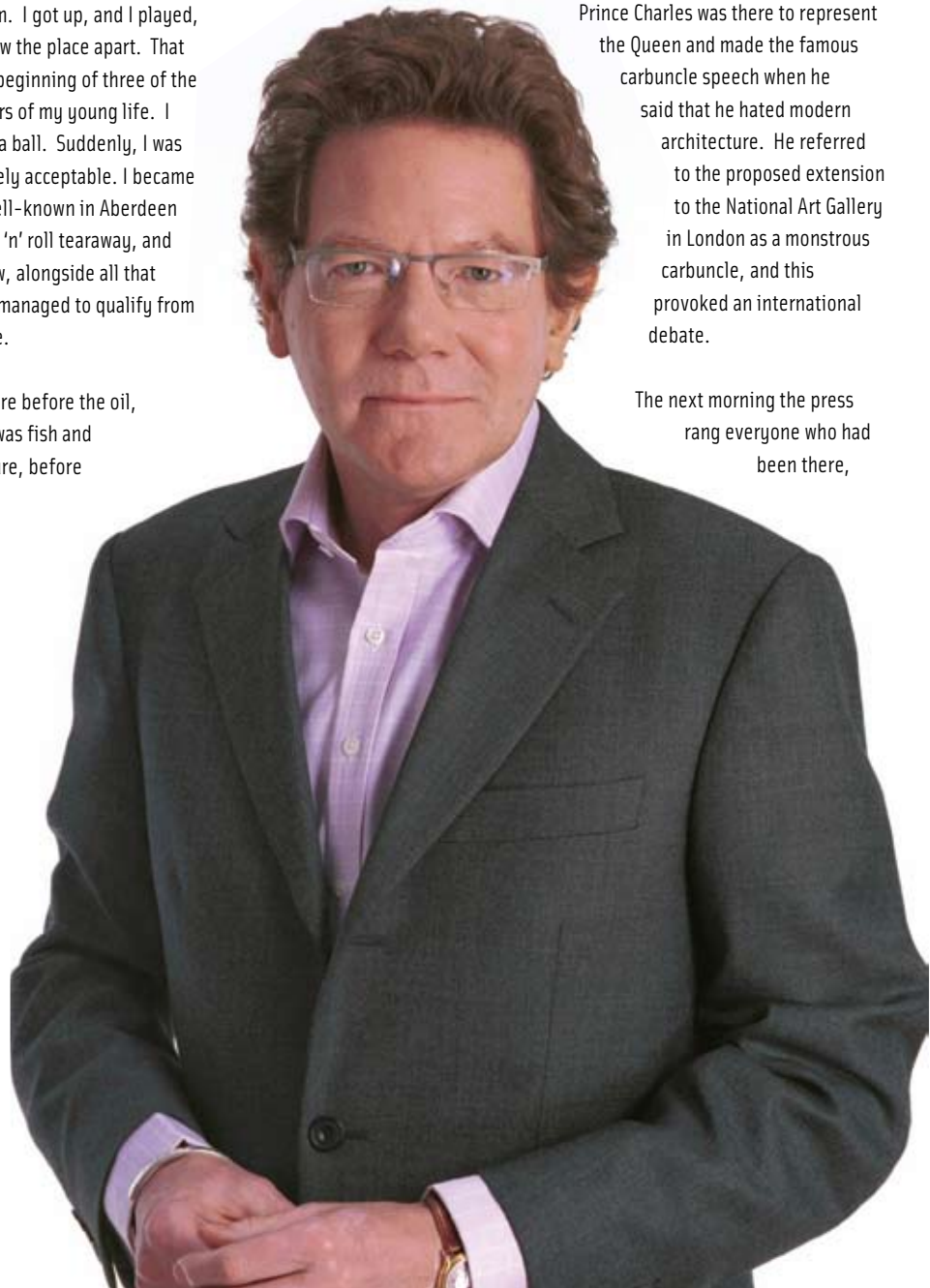
### WHAT DID YOU DO ONCE YOU QUALIFIED?

First, I went to London to do my practical training, and then set up my own practice in London when I qualified in 1973, and took over my father's practice after his death in 1977. My practice in London grew, and three days before my 30th birthday I got my first multi-million pound contract.

### HOW DID YOU BECOME SO HIGH PROFILE?

I got involved in architectural politics: 1984 was the turning point when I went to the 150th anniversary dinner of the RIBA at Hampton Court Palace. Prince Charles was there to represent the Queen and made the famous carbuncle speech when he said that he hated modern architecture. He referred to the proposed extension to the National Art Gallery in London as a monstrous carbuncle, and this provoked an international debate.

The next morning the press rang everyone who had been there,



## PROFILE: MAXWELL HUTCHINSON

including me, for comment, and I was sufficiently young, sufficiently confident and sufficiently naive to make a powerful redress to the argument. I was worried that I hadn't handled it well because I wasn't media savvy, but looking back I think I spoke with a good deal of natural panache.

I was all over the tabloids. I think the headline was Prince of Light and Duke of Darkness because everybody thought the Prince of Wales was absolutely right in hating 1960s architecture. As a result of my new-found fame and the success of my practice, I was elected, at the age of 38, as the youngest president of the RIBA. I was president for two years, which was one of the most daunting things I've ever done. I was far too young then, and I think I would still find it daunting now – 25 years later – but I did it, and I think I did it quite well.

### WHAT HAS BEEN YOUR BIGGEST CHALLENGE?

I met everybody; I met the Prince of Wales several times; I met Princess Margaret; and I spent the day with Princess Diana. I did tons of television and radio, and then, in 1992, the wheels fell off.

My business went bust. It went bust for two reasons: I'd lost the plot while I'd been president because I'd made the presidency such an important part of my life, and then we hit the '90s recession, when 46% of architects in the United Kingdom were out of work.

I didn't go personally bankrupt, but I lost my business and I lost all my money. I opened my mail one morning and it was a statute of demand from the bank that said I owed them £386,000 which is the equivalent of £2 million now. So, what do you think I did – it was 10 o'clock on Saturday morning and I owed £2 million? I opened my most expensive bottle of champagne. It was all paid back in the end, and I think it was a salutary experience to go to a cash machine, put my cash card in, and find that no money came out.

### HOW DID YOU GET INTO BROADCASTING?

I had to start all over again. I set up a new architectural practice, The Hutchinson Studio, which I still run, and developed my media career.

I had already built up a media profile and did three series for the Discovery Channel. Then I got a big break with BBC One when I did a weekly insert into

the early evening news called 'The Max Files'. On the basis of that I got my first big series for Channel 4 called 'No.57 – The History of a House' followed by 'For the Love of Eleanor' on Channel 5, then 'Demolition Detectives' on Channel 4 and 'How to Rescue a House', for BBC Two. I am now the resident architect for BBC London and regularly appear on their morning news programme, BBC Breakfast, as well as on radio.

### WHAT IS YOUR FAVOURITE BUILDING AND YOUR LEAST FAVOURITE BUILDING?

It changes every day. I think a lot depends on my mood and what the weather is like. Sometimes I get up, and think a building can look beautiful in a certain light, even if it isn't naturally inspiring. I looked at my house the other morning – it's 1826 artisan regency – and I just thought it was beautiful. So that day it was my favourite.

The church where I'm Church Warden is a Grade 2 star Listed Building designed by John Dando Sedding. I looked at it and thought, that's just a stunning building.

Aberdeen is a beautiful city. I love it to bits. I'm a non-executive director of SMC Plc, which is the second largest architectural business in the United Kingdom. SMC has a practice in Aberdeen, Jenkins and Marr, so I am in Aberdeen quite a lot. Marshal College is stunning, but how in the name of good sense could anybody carve a gothic building out of granite?

### WHERE DID THE IDEA FOR THE CHARITY YOU STARTED, ARCHITECTS FOR AID, COME FROM?

I started a charity 'Architects for Aid' when I was caught up in the Tsunami in Sri Lanka in 2004. I saw the devastation it caused and the need to help areas recover that have been hit by disaster.

'Architects for Aid' is an international charity. We train and provide architects to work with other aid agencies and Non Governmental Organisations and help them build their buildings.

## ARCHITECTS FOR AID

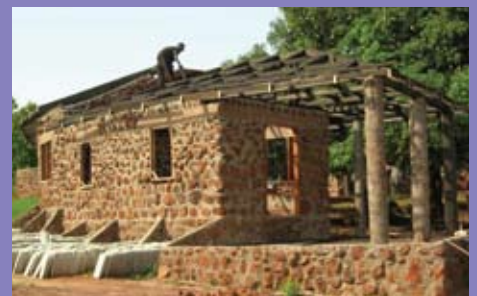
Architects for Aid takes on post disaster reconstruction and development projects. They believe that everyone has access to adequate and dignified shelter as a human right. They work closely with their partner NGOs and communities so that people are provided with the means to help themselves and improve their lives through the buildings they build, have and use.

They hope to...

- assist in the long term development of adequate, dignified shelter where there is poverty, disaster or need
- partner charities and NGOs undertaking built projects
- enable economically and environmentally sustainable building where they work
- share built environment expertise and skills with charities, NGOs and community groups world wide
- build and facilitate capacity in every community they work with
- make best use of NGOs and charities' funds for built solutions

More information on 'Architects for Aid' can be found at:

[www.architectsforaid.org](http://www.architectsforaid.org)





# A NURSE AT WAR

When **Laura Milne** enrolled to study nursing at RGU, she had not imagined that her first job would put her slap bang in the middle of the war in Iraq.

After graduating from the School of Nursing and Midwifery in July 2002, Laura, took a different route from many of her fellow graduates and joined the RAF. Laura explained, "Joining the RAF provided me with a career for life as well as a good way of seeing the world and doing something new."

After just six months of training with the RAF, Laura was deployed as a nurse to Iraq. She worked as a medic in a surgical ward during the first four months mostly treating soldiers, prisoners of war and Iraqi civilians. To begin with, Laura found living and working in Iraq really tough; the impact of being in a war-zone left her feeling shaken and alone. On her first night in Iraq, Laura wrote in her diary, "I was feeling really down and tearful, I wanted to leave, but I felt that I had to give it a go, its not a holiday now – everything is getting serious."

This wasn't the only challenge Laura faced. She endured temperatures ranging from 60-130 degrees Fahrenheit, no body-armour, lack of medical supplies, cyclones that wiped out their living quarters and poor living conditions. She explained, "There were times when food was limited, the washing facilities were basic, and our toilets were basically a hole in the ground with no toilet roll, and were very difficult to keep clean because of all the flies."

Laura got used to her surroundings but there were always the stark reminders that she was in the middle of a war zone. An entry in her diary explains, "All of tonight and Friday morning was spent going into bunkers, hearing warning calls. This was the real thing; it has been a very frightening time as you could hear the missiles exploding very close by."

Another extract from Laura's diary reveals the traumas that the troops experienced, "Worked a nightshift, mostly treating gunshot wounds. This tour has been cursed right from the beginning; soldiers have been killed and injured by friendly faces, burnt and blown by faulty ammunitions, coalition forces have been shooting at our transport section, there have been sandstorms, typhoons, thunder and lightning, scorpion bites, diarrhoea and vomiting."

The remarkable people were the most memorable part of her work. Looking after the injured Iraqi children gave her a real insight into the effect the war had on the people of Iraq, "We continued to get children in with injuries that were caused by playing with unexploded ordnance, which resulted in amputated arms and legs. It's these horrific injuries of innocent victims that you don't see in the news."

Throughout their time in Iraq it was inevitable that the devastation of the war would take its toll on Laura and her colleagues and it was important that they supported each other, "With periods of no TV or internet access, we had to find other ways to entertain ourselves. The Hospital Band played a gig for us all one night, which was really good. They covered tracks ranging from the Beatles to Robbie Williams. Everyone was up dancing; it was a real morale booster much needed by all."



After working with the RAF for four years including two missions to Iraq, Laura made the tough decision to leave. Laura said, "It was a good experience and I'm glad I did it, but the promotion was very slow. They promised me the world but the opportunities were just not there."

Now Laura and her partner Ben Sawyer, who met whilst both working as medics in the RAF, are working offshore. Laura has enrolled on the Nursing and Midwifery course at RGU. Laura said, "I am studying the course by distance learning which means that I can continue to work offshore. It is really good to be back at RGU."

# THE TOLBOOTH STONEHAVEN

Run by RGU graduate **Eddie Abbott**, and featured in Scotland the Best by Peter Irvine as 'The best place to have seafood in the North East'

Stonehaven is an ancient fishing port town with a sturdy charm that's hard to resist. The Tolbooth Restaurant, nestled in the picturesque harbour, is the ideal place to enjoy the locally caught and well prepared fish dishes. It is located in the oldest building in Stonehaven, originally built at the end of the 16th century as a storehouse for Dunnotar Castle.

Everything is made on the premises, using the finest and freshest of ingredients. The food focuses on traditional Scottish dishes with an endearing twist of originality.

RGU graduate Eddie Abbott is the owner and manager of The Tolbooth, which was named 'AA Best Seafood Restaurant of the Year in Scotland' in 2006. Eddie, originally from Troon, stepped onto the RGU campus at Kepplestone in 1991. "RGU had a good reputation as a hotel school and I was looking to expand my horizons and get the qualification I needed to progress up the ladder quickly. Both my sisters studied at RGU so they kept me out of trouble," Eddie laughed.

Eddie is the first to admit that the social side of university was foremost in his mind at the time, but the course at RGU has put him in good stead for his future. "I had a wide range of experience under my belt after graduating. I have worked in bars, restaurants, including a Michelin star restaurant and cruise ships including the QE2, I must have sailed around the world four times.

"After working in London for five years I moved back to Glasgow and that is when I got the call to come and work in Stonehaven as the manager for the Carron Restaurant. The timing was perfect, we had just had our first child who was two months old and Stonehaven is the ideal place to bring up a family."

The owner of the Carron Restaurant was also the owner of The Tolbooth and Eddie got first refusal when The Tolbooth went up for sale. Eddie said, "The



opportunity to be the owner of a fantastic restaurant was handed to me on a plate. I am very lucky as it ticks all the boxes; it was my dream to own a restaurant and if this opportunity hadn't come along, maybe I would have been a dreamer all my life.

"The reality of owning a restaurant however is a lot of hard work and I need to have a very understanding family. We had our second child at the end of April, bought the restaurant in May and moved house in June; it was a very hectic time."

Eddie is passionate about his business. He is a hands-on boss and is on first name terms with many of his customers. "I'm not looking for recognition, I am more concerned with people having a good time, word of mouth is extremely important for my business. The focus is good quality food that is locally sourced. The seafood is live and kicking and on my customers' plates within a day."

RGU has changed dramatically since Eddie studied here. "The new campus is night and day to Kepplestone where I studied. New graduates have

to work very hard to get where they want to be. All these celebrity chef programmes have glamorised the business and sometimes their view of what to expect is not always the reality. My advice would be to try as many different things as possible. The essence of hospitality is diversity, and experience is key to being able to embrace this. You have to enjoy what you do as you spend a lot of your life at work. I am hoping to have done it all before I am fifty, then it will be time to chill out...hopefully!"

The Tolbooth Restaurant features in 'Scotland the Best' by Peter Irvine as the best place to have seafood in the North East.



**M**y lunch at The Tolbooth can only be described as a perk of the job. I may be biased, as Eddie is one of our graduates, but I can't think of one thing that I didn't enjoy about The Tolbooth, apart from not being able to compliment my salmon with a chilled glass of wine, as I was driving.

The photographs come courtesy of my lunch companion; Martin Parker, Studio Manager at The Gatehouse, the RGU Graphic and Print consultancy.

The pâté starter was light, and the zingy lemon tang was softened by the sweetness of the plum and beetroot chutney. The flavours mingled in the mouth and left a refreshing aftertaste.

For my main course I was given a healthy portion of salmon, the freshness of which was apparent as it melted in the mouth and the pumpkin seeds gave a wonderful nutty taste. I am a vegetable fanatic and one of my main grumps about restaurants is soggy veg. However, The Tolbooth did not disappoint me, as the accompanying vegetables were bursting with flavour and perfectly cooked. The whole dish was finished off beautifully with a subtle kick from the chilli oil.

We were delighted to be given a combination of desserts to try, a sticky pecan tart, rich in flavour and gooeyness, complimented beautifully with creamy vanilla infused ice-cream. The pear, cinnamon and honey semi fredo was lighter, smooth and fruity and an excellent choice for those that want to finish their meal on a more delicate note.

The final treat was peppermint tea and fudge. Think of the best fudge you have ever had and double that experience and you may come close to the fudge at The Tolbooth, believe me, I'm a fudge expert. It was the perfect end to an excellent lunch.

Food Review **Jenny Brown** Alumni Relations Manager

For more information:  
[www.tolbooth-restaurant.co.uk](http://www.tolbooth-restaurant.co.uk)  
t:01569 762287

**WIN** **A MEAL FOR TWO AT THE TOLBOOTH**

Win a super-tasty meal for two at The Tolbooth in Stonehaven on a date of your choice (subject to availability and up to the value of £90).

To enter please send an email with the subject heading **Tolbooth Competition** to [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk), before the 27 June 2008.

# HELP SUPPORT OUR VISION - THE ALUMNI FUND



The Robert Gordon University has a long and distinguished history, founded by some of Aberdeen and the North East of Scotland's most prominent professionals. We continue to achieve the results our founders would have been proud of and this year have once again been recognised by The Times as the best modern University in Scotland and the third in the UK. We also have the highest level of graduate employment in Scotland and the third highest in the UK (Sunday Times).

But our sights are set on the future not on the past - we want to continue to bring together bright minds to learn, create and innovate in a rapidly changing world. A world where our university plays a major part in securing the economic future of our country.

To do this involves new or expanded activities that build on our existing student programmes and cover all areas across our three faculties of Design and Technology; Health and Social Care and The Business School. To become a reality, our plans require both private philanthropic support and strategic partnerships with other leading scientific, cultural, and business organisations.

The history of RGU is a history of professionalism. We ask you to join the success of RGU by providing opportunities for new and exciting activities to today's students.

## YOUR SUPPORT WILL HELP US TO:

- > **Inspire an interest in the joy, wonder and excitement of discovery** - We have a range of academically supported clubs like our engineering club (see the article on their ROV success page 20) which work alongside the curriculum.
- > **Invigorate science and mathematics education** - Through a partnership with BP we have secured a racing car which, as well as being used for course teaching, will be used to encourage school pupils to explore the engineering and science fields. We have more exciting projects like this which we need help with.
- > **Increase access** - To allow students from all backgrounds to enjoy the benefits of a top class education through the provision of specialist equipment or facilities.
- > **Invest in future leaders and innovators** - Through scholarships and bursaries to support gifted students and those in times of hardship.
- > **Create professionals** - Providing students with professional placement opportunities helps to bridge the gap between student life and the working world.
- > **Provide a real-life experience** - By using the most up-to-date equipment to give students hands-on practical knowledge and experience. An excellent example of this is the Clinical Skills Centre on page 17.

# CLINICAL SKILLS CENTRE

“GIVING AN INJECTION CAN BE A NERVE WRACKING EXPERIENCE FOR A STUDENT NURSE.”



**The Clinical Skills Centre is a fantastic purpose built facility that replicates a clinical environment. It provides all RGU health and social care students with the unique opportunity to get hands on practical experience in a safe and supportive environment, before going into the work place. Most of the centre's equipment, however, was purchased when the building was opened in 2002 and is now in need of repair or replacement.**

We need to raise £20,000 to enable us to continue providing a first-class facility. Any support that you can provide will have a big impact on our students and their learning experience.

Hannah Barr, a recently qualified Nurse who trained at RGU said, “During my training at RGU the time spent in the Clinical Skills Centre was invaluable. The centre provided me with a safe environment to practice my skills before going out on clinical placement. The support and guidance from staff was first-class and allowed me to increase both my skills and confidence.”

The Clinical Skills Centre has two wards, each with six beds, a high dependency room with a computerised mannequin (Simman), a single children's room, a labour room with a birthing mannequin and a home environment with a bedroom, bathroom, kitchen and living room.

The Simman can mimic any number of medical problems ranging from breathing complications to cardiac arrest enabling students to manage day to day and emergency clinical situations.

It is used by students from across the Faculty of Health and Social Care including Nursing and Midwifery, Occupational Therapy, Physiotherapy, Radiography, Social Work and Dietetic students. Students practice a huge range of skills in the Clinical Skills Centre, including communication, assessment, X-Ray practice, drug administration, tracheal suctioning, moving and handling, resuscitation, catheterisation and a whole lot more.

Jennie Parry, Head of Nursing and Midwifery said, “The Clinical Skills Centre is an excellent resource. It gives students a chance to practice skills and scenarios in a simulated, safe and supportive environment before being faced with the realities of clinical practice placements.

“Giving an injection for example can be nerve wracking for a student nurse, but having the hands on experience provided in the skills lab helps them become familiar with equipment and technique in advance.”

## HOW YOU CAN HELP

Any funding would be invaluable and no donation is ever too small. You can make a one-off gift or a regular donation; please see the donation form on the page 18 for more details. Below is a list of just some of the items that your donation will go towards:

- Dummy adrenaline injection pen - £20
- Injection Pad to practice injections - £50
- Skeleton model - £267
- Catheterisation model - £756
- Non-invasive positive pressure ventilator - £3000

If you would like to support this very worthwhile facility please fill out the donation form on page 18. For further information on the Clinical Skills Centre or for a tour of the facility please contact Caroline MacDonald on 262976 or [c.macdonald@rgu.ac.uk](mailto:c.macdonald@rgu.ac.uk)



## HOW YOU CAN HELP:

### REGULAR GIVING

Making regular gifts by Direct Debit in the form of an annual, quarterly or monthly payment, whichever is most appropriate for you. A gift of just £15 a month would be worth £540 to the University over three years and with Gift Aid this would increase to £692.

### ONE-OFF GIFT

You can make one-off gifts (including shares and other assets) to the University to support the next generation of students.

## A GIFT IN YOUR WILL

The Robert Gordon University is a testament to the enduring benefits that legacies generate. Its founding schools, the original College, Gray's School of Art and The Scott Sutherland School of Architecture and built environment were established through generous individual legacies.

Gift Aid – Making the most of your gift. If you pay UK income tax, we can reclaim 28% of your gift, adding £2.80 to every £10 you donate and depending on your own tax situation you may be able to reclaim the marginal amount of tax paid.



# DONATION FORM ALUMNI FUND

I WOULD LIKE TO DONATE TO:    The RGU Alumni Fund                          The Clinical Skills Centre   

Please complete the relevant details, and return the whole form to the address below.

**A REGULAR DONATION (DIRECT DEBIT)**

I wish to set up a Direct Debit for £ \_\_\_\_\_ monthly/quarterly/annually  
*(please delete as appropriate)* to The Robert Gordon University

To set up a Direct Debit the University will need you to fill out a Robert Gordon University Direct Debit form, which we will forward you on receipt of this form.

YOUR DETAILS:

Title: *(delete as appropriate)* Mr/Ms/Mrs/Miss/ Other \_\_\_\_\_

Full name: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Postcode: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

**ONLINE DONATION**

If you would like to donate through our safe and secure online facility please visit [www.rgu.workwithus.org](http://www.rgu.workwithus.org)

**GIFT AID DECLARATION** *giftaid it*

If you are a UK tax payer, the University is able to reclaim 28p for every £1 you give under the Gift Aid Scheme.

By making a Gift Aid Tax Declaration, the value of any donation that you make can be increased by nearly a third at no extra cost to you. Please help us by signing the declaration form below.

**Donor Declaration:** I confirm that I am a UK taxpayer and pay income/capital gains tax equivalent to the amount of tax the University will reclaim on my donations. I wish The Robert Gordon University to treat all donations I have made on or after 6 April 2000 as Gift Aid donations. I will notify the University if my circumstances change.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

**SINGLE GIFT**

I enclose a cheque for the value of £ \_\_\_\_\_  
(Cheque payable to The Robert Gordon University)

I would like to make a donation by credit/debit card  
Please debit my card to the sum of £ \_\_\_\_\_

Cardholder's name \_\_\_\_\_

Card number \_\_\_\_\_

Issue no \_\_\_\_\_ Start date \_\_\_\_\_ Expiry date \_\_\_\_\_

Cardholder's signature \_\_\_\_\_

Date \_\_\_\_\_

**LEGACY**

Please forward me information about leaving a gift to the University in my will   

**The Robert Gordon University is a registered charity, number SC013781**

Thank you for supporting The Robert Gordon University.

Please return to:  
Development and Alumni Office  
The Robert Gordon University  
**FREEPOST AB313**  
Schoolhill  
Aberdeen  
AB10 1GG

# ORAL INSULIN RESEARCH



Research aimed at developing an oral form of insulin will take a step forward at RGU, thanks to a further significant grant from the Cunningham Trust.

The £63,000 grant from the Trust will enable researchers at RGU's School of Pharmacy, Dr Woei Ping Cheng and Dr Rachel Knott, to carry out pioneering research offering some hope to diabetes patients who dread insulin injections.

Insulin is a hormone, or protein, which plays an essential role in the regulation of carbohydrates. It is also used as a medicine to treat both type 1 and type 2 diabetes, and is usually delivered to the body by injection.

Presented at last year's British Pharmaceutical Conference in Manchester, the RGU research

supported by the Cunningham Trust shows that insulin can be protected in a chemical coating (known as a novel polymer) synthesised in the laboratory, which is a key step in ensuring it is not broken down by enzymes and rendered useless before entering the blood stream.

Though taking insulin in an oral form is, in theory, more desirable than injecting it, there are a number of hurdles researchers need to overcome before oral insulin becomes feasible as an alternative to injections.

As Dr Cheng explains, "One of the key obstacles is that if insulin is swallowed without any kind of protection from enzymes in the gut, it will be broken down before the insulin has a chance to circulate in the blood and have the desired effect on blood glucose levels.

"A patent has been filed for the work completed so far. The new Cunningham Trust grant will allow

us to carry out further testing of this polymer to determine its suitability as an insulin delivery system."

Dr Rachel Knott, an expert in cell biology, added, "We will try to demonstrate how these insulin delivery systems work in an isolated cell system and whether they will be able to enhance the body's uptake when taken orally. However, the goal of achieving an oral form of insulin is still some years away. Nonetheless, our research is taking us a significant step forward towards this important goal and offering hope to people who are living with diabetes."

# YOUNG ENGINEERS WORK O

**Hot on the heels of the success of the RGU student team who won 'Best Team Spirit' prize at the international ROV competition in Canada in 2007, school pupils from Aberdeen city and shire have been getting to grips with racing cars and remotely operated vehicles (ROV). This is thanks to a unique event that took place at The Robert Gordon University (RGU) in March. The event, which is supported by BP Exploration and Production, forms part of National Science and Engineering Week.**

A number of short seminars were followed by interactive sessions where 53 – 55 pupils got the chance to have a hands-on experience with RGU's very own racing car, recently donated to the University by BP, as a teaching tool for its degree courses.

The car is a purpose built, single-seater racing car based on the Formula Ford 1600 competition series suitable for full-size, competitive circuit racing. It will be used by students across all four years of undergraduate study for various project based activities in the University's School of Engineering. The project work allows students to learn interactively while developing a range of technical, problem-solving, team work and communication skills.

Pupils also got the chance to see the development work that has been carried out by RGU engineering students for the international ROV competition which is co-ordinated by the MATE (Marine Advanced Technology Education) centre in California. Last year the RGU student team took home the 'Best Team Spirit' prize from the competition in Canada. RGU is launching an inaugural Scottish regional ROV design competition for school pupils with sponsorship from BP over four years. The winning school will travel to San Diego in the USA with the RGU student team to participate in the MATE international ROV competition. Aberdeen Grammar, Bridge of Don Academy, Dyce Academy, Peterhead Academy and Banff Academy are all participating in the Scottish regional final.

The pupils at Dyce Academy are already benefiting from being involved in the competition. Stuart Lawson, a fourth year pupil at Dyce Academy said, "I'm really interested in engineering and the competition sounded like it would be good fun. I'm really enjoying it and learning a lot of new things."

In 2007 the RGU student team were sponsored by Subsea 7. During the competition the team had to overcome many problems. The biggest one happened at the most inappropriate time, "When we arrived in Canada

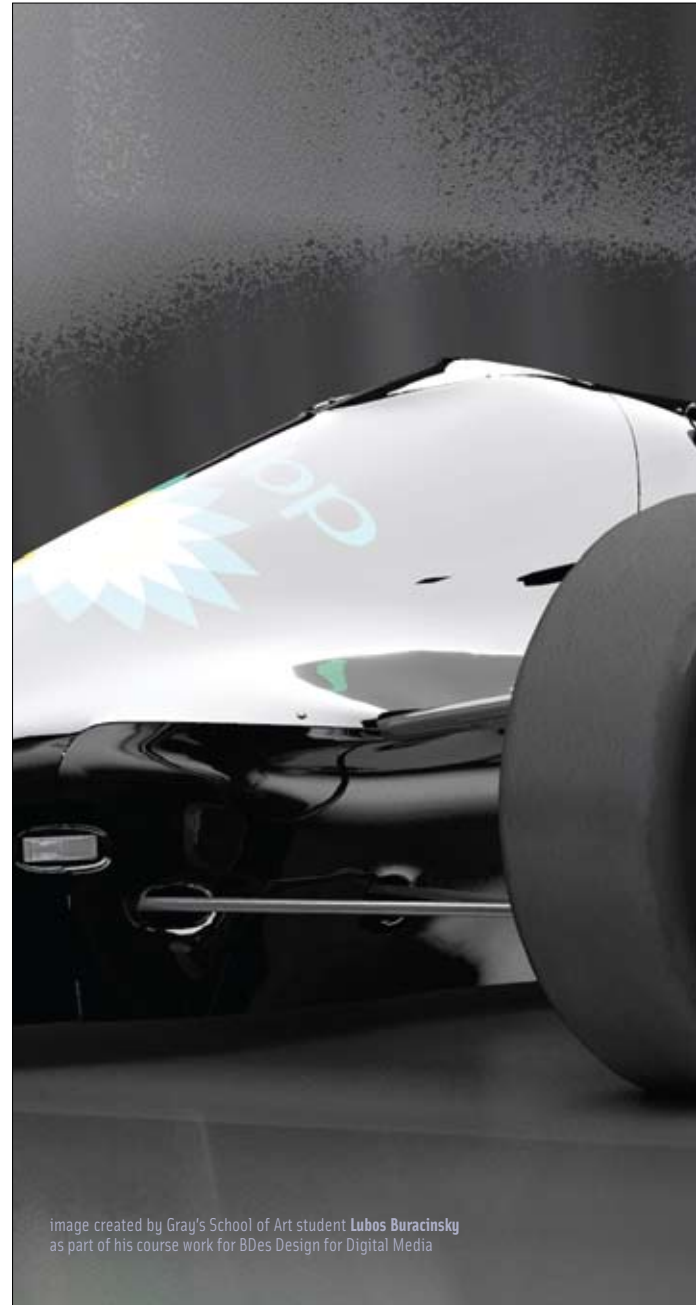


image created by Gray's School of Art student **Lubos Buracinsky** as part of his course work for BDes Design for Digital Media



# ON RACING CARS AND ROVS



we realised that our ROV had been smashed in transit. The main frame was shattered," recalls Graeme, the engineering lecturer who co-ordinated the trip to Canada.

Instead of panicking, the team of eight students pulled together with the help of a mentor from Subsea 7 and were able to salvage their project. Graeme says, "Without Subsea 7's help it couldn't have been done. They not only inspired our team to take part in the first instance, but stepped in to help when our and other teams suffered setbacks."

The team also showed good sportsmanship by helping others who experienced problems. One member of the RGU team who was fluent in Spanish was able to assist the group from Spain as a translator when their ROV suffered a similar fate.

The team's willingness to help others, and positive attitude didn't go unnoticed by the judges and resulted in them winning the 'Best Team Spirit' prize. "It was a real boost to the team," said Graham, "This was the first time we have entered the competition and the main aim was to take part, so to come away with an award is a great achievement. The team excelled and their sportsmanship and team work really shone through. As a result of taking part in the competition two of the students in the team have both secured positions with Subsea 7."

Professor John Watson, Dean of RGU's Faculty of Design and Technology, said, "We believe that in order to train and develop a professional workforce that meets the requirements of the oil and gas industry we need to equip our graduates with both technical and professional skills. BP's support across the spectrum of our academic programmes allows us to develop a pool of talented individuals who will contribute to the sector's future needs. We are delighted to have BP's support and confident this is a growing and exemplary partnership between commerce and academia. "

Alongside BP, Acergy have made a three year commitment to support the Scottish regional final at RGU. If you would like to get involved, companies can sponsor and help the teams in many ways:

- demonstrations of ROVs and other subsea equipment
- illustrated talks from ROV experts
- equipment, components and materials
- technical assistance and mentoring
- financial support

Our thanks to Subsea 7, MacArtney UK, Trittech International, CR Encapsulation, Fugro, OceanTools and Oceaneering who supported the competition in 2007.



# INTERESTING FACTS ABOUT YOUR UNIVERSITY

Did you know...



The 2007 university league tables in *The Guardian* rated RGU as the Best Modern New University in Scotland, and second in the whole of the UK.

RGU is the first new university in Scotland to gain the much sought after AMBA (Association of MBAs) benchmark, currently held by an international elite of 50 Business Schools worldwide. AMBA is an independent accreditation body which assesses the quality of MBA programmes.

In 2006, the *Times* named RGU as the top university for Graduate employment.

In 2005, The School of Life Sciences received approval from the Health Professions Council (HPC) for the BSc Applied Biomedical Sciences course, the first in Scotland to receive such approval.

Aberdeen Business School celebrated its 40th anniversary in October 2005. When the School opened it had 100 students – today it has over 3,000.

In 2006, RGU unveiled a £115m masterplan to create the best riverside campus in Europe.

RGU was granted university status in 1992. Before this, it was The Robert Gordon Institute of Technology (RGIT).

RGU Business Studies graduate Hamish Dodds is the President and Chief Executive Officer of the global Hard Rock Cafe chain.

The RGU women's tennis team won the British Universities' Sports Association (BUSA) Shield in March 2007.

In 2006, RGU launched the UK's first degree course in Artificial Intelligence and Robotics.

In the last year RGU has conferred ten honorary awards to: Alan Johnson, Terry Waite, Susan Greenfield, Olivia Giles, Robert Cook, Melissa Clare, Malcolm Brinded, Maxwell Hutchinson, Atli Arnason, and Rae Angus.

Students from Gray's School of Art have continued a run of success in the Royal Scottish Academy (RSA) Awards, winning 10 of the prizes in 2007. A Gray's graduate also won £15,000 for the 2006 Aspect Prize for Painting.

RGU: SPORT launched the world's first iKiosk, where free global internet calls can be made.

RGU Architecture graduate Maxwell Hutchison was the youngest ever president of RIBA (Royal Institute of British Architecture) at the age of 38.



# *'To inspire and enable the transformation of individuals economies and societies.'*

RGU: SPORT has been selected as an Olympic training venue. Following a rigorous selection procedure RGU's state-of-the-art £12 million sports centre, RGU: SPORT, has been selected as a potential training venue for the 2012 Olympic and Paralympic Games in London.

Online MBA recognised as a world leader. Aberdeen Business School's online MBA programme has been listed as one of the top 32 global providers of distance-learning MBAs by the Financial Times.

Terry Waite CBE launched the Sudden Trauma Information Service Helpline (STISH) in November which was set up with the help of RGU's Aberdeen Centre for Trauma Research. The STISH is the only UK service dedicated to addressing issues relating to sudden trauma.

Professor Terry Healey, Head of the School of Pharmacy, has been awarded the honorary degree of Doctor of Science by the International Medical University (IMU) in Malaysia in recognition of his outstanding and significant contribution to science, the pharmacy profession and to the University.

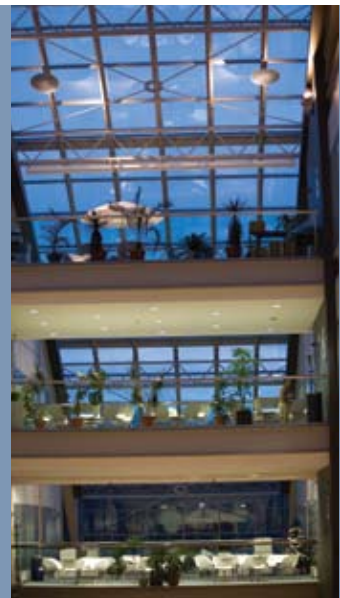
Gokay Devenci, a lecturer at the Scott Sutherland School, has continued to win awards for his affordable and sustainable housing designs. Gokay also won several awards for his work on the Lotte Globes House in 2004, including two awards at the Scottish Design Awards (Best Residential Project under £500,000, and Northern Exposure Award) and the RIAS Best Building Public Vote.

RGU is home to a collection of fine art, including work by some of the most famous names in Scottish art such as James Cowie, Alberto Morrocco, Robert Brough, and Callum Innes. It also holds rare plans by Aberdeen's most famous architect, Archibald Simpson.

RGU: SPORT has kicked off a programme of training and development for Aberdeen Football Club's 12-19 year old football prodigies.

RGU has been successfully re-accredited to the Investors in People standard for a further three year period against the revised, more stringent IIP standard introduced in early 2005. No other university in Scotland has achieved this, and only about five have done so in the UK overall.

The Robert Gordon University's Mission Statement is: **'To inspire and enable the transformation of individuals, economies and societies.'**



# BBC JOURNALIST ALAN JOHNSTON AND HUMANITARIAN TERRY WAITE HONOURED AT WINTER GRADUATION

In 2007, The Robert Gordon University conferred Honorary Degrees to ten outstanding individuals including **Terry Waite** and **Alan Johnston**.



There were two separate ceremonies which took place in July and December 2007.



Humanitarian and writer, **Terry Waite**, received the honorary degree of Doctor of Law. Terry developed an early yearning for international travel considering a naval career before joining the Church Army: a choice which led ultimately to a distinguished career with the Anglican Church. As Special Envoy to the Archbishop of Canterbury, his negotiation skills were identified in the 1980s through his release of hostages in Iran and Libya. Whilst seeking the release of European hostages in the Lebanon, he himself was abducted, by the Islamic Jihad, on 20 January, 1987, and was not released until 17 November, 1991 – a total of 1763 days, most of which were endured in chained isolation.

His autobiographical account of the period (*Taken on Trust*, 1993) is cast in his typically modest and frank style but heavily punctuated by penetrating psychological insights into himself, as captive, and into his captors. What he achieved after this extraordinary experience confirmed his own belief that "... suffering need not destroy; it can be creative."

He has distinguished himself as a broadcaster, lecturer, writer, and humanitarian. His unparalleled efforts, nationally and internationally, were acknowledged by his being awarded an MBE (1982) and a CBE (1992), as well as honorary degrees from 12 academic institutions in the UK and abroad. Currently, he is Visiting Fellow at Magdalen College, Oxford.



**Alan Johnston**, international correspondent for the BBC, was awarded the honorary degree of Doctor of Letters. Alan joined the BBC in 1991 and spent more than eight years as a correspondent abroad, often in challenging locations. His first post was as sub-editor in the BBC World Service Newsroom, before going on to become the BBC correspondent in Taskent from 1993 to 1995 and in Kabul in 1997, before returning to the World Service Newsroom again. In 2004 he was assigned to a three year posting in Gaza, reporting single-handedly for all radio and television outlets. That three year posting was due to end in just two weeks when Alan was kidnapped and held for 114 days by the Army of Islam. During his captivity there was a worldwide campaign for his release led by the BBC but joined by huge numbers in the media, politics and the general public.

## HONOURARY DEGREES



**Melissa Clare**, who received the honorary degree of Master of the University, was recently cited by The Times as one of the top 35 women in the UK under the age of 35. An engineering graduate from RGU, she became the first woman to take charge of a North Sea oil rig at the age of 30. In 2006 she won the 'Rising Star' award at the prestigious Scottish Offshore Achievement Awards.



**Olivia Giles** was awarded the honorary degree of Doctor of Laws. Olivia was a practising lawyer when she contracted meningitis in her thirties and lost both her lower arms and legs. She spent a year in a special rehabilitation unit where she was fitted with prosthetic legs and learned to walk again. Since then she has been heavily involved in contributing to Scottish Executive policy development in rehabilitation, and extensive charity work.



**Robert Cook**, who was awarded the honorary degree of Doctor of Business Administration, has been described as one of the ten most influential people in catering. He is Chief Executive of Malmaison and Hotel du Vin and in 2006 won the catering industry's equivalent of the OSCARs - the CATEYs - receiving the award of Manager of the Year.



**Baroness Susan Greenfield** CBE was awarded the honorary degree of Doctor of Science. Susan's primary research interest is brain physiology and she currently leads a research

group exploring novel brain mechanisms linked to neurodegenerative diseases. She is also renowned for popularising science and is passionate about making understanding of the brain accessible to the average person. In 2000 she was awarded the CBE for services to the public understanding of science and in 2001 was created a life peer.



**Maxwell Hutchinson**, architect, broadcaster, and the youngest president of RIBA at 38, was awarded the honorary degree of Doctor of Design. Please see page 10 for a full profile on Maxwell.



**Rae Angus**, Principal of Aberdeen College, was awarded the honorary degree of Doctor of Education. Rae Angus has been the driving force behind the development of Aberdeen College, the biggest further education college in Scotland, and one that is held in great esteem both nationally and locally.



**Atli Arnason**, one of the world's youngest airline entrepreneurs, at 33. He was awarded the honorary degree of Master of the University. After training as a pilot in 1998, Atli observed the success of budget airlines which sowed the seeds of his own entrepreneurial ambitions.



**Malcolm Brinded** CBE, Executive Director of Royal Dutch Shell Plc, was awarded the honorary degree of Doctor of Technology. Joining Shell in 1974 his career has tracked the highs and lows

of the oil price. In 1998 he became Managing Director and Chairman of Shell UK. Appointed to the Shell Board in 2002, he runs the global Exploration and Production business for Royal Dutch Shell and is responsible for businesses operating in over 40 countries. He was awarded the CBE in 2002 for services to the UK oil and gas industry.

## CPD OPPORTUNITIES AT THE ABERDEEN BUSINESS SCHOOL

Continuing Professional Development (CPD) is high-quality learning for those seeking to improve their job prospects, considering a career change or simply wanting to become more proficient in their existing roles. CPD is a life-long learning initiative that provides the opportunity to study specific modules that in due course could lead to a qualification, whilst you remain in employment.

As a leader in management training provision, the Aberdeen Business School recognises the need for life-long learning and career-enhancing qualifications in today's dynamic business world. CPD allows 'students' to dip in and out of the world of management education, picking and choosing from the variety of modules and subject areas on offer. We are aware that, while many people want to update their skills and knowledge, it is not always feasible to enrol on a full-time course. We have therefore increased the flexibility of our course delivery, offering study through stand alone modules and short courses.

Block delivery can be organised for corporate groups at times and on days to suit the business, alternatively training can take

place at agreed intervals over days, weeks or even months. Where individuals are involved, evening classes are available for many subjects and open and distance learning materials exist if the 'student' is not local, with online learning delivered through the internet via the Virtual Campus. This method may also suit locals with variable work patterns, so they can choose their time of study at home or at work. Support will always be available in the form of personal tutors and library facilities.

Anyone interested in exploring these options further should contact Andrew Turnbull, Senior Lecturer at ABS on 0044 (0)1224 263816 or [a.turnbull@rgu.ac.uk](mailto:a.turnbull@rgu.ac.uk)

## FRESH TALENT INITIATIVE BENEFITS RGU GRADUATES

The Fresh Talent: Working in Scotland Scheme made it possible for RGU graduate Sebastine Osita from Nigeria to gain valuable work experience after completing his studies. The Government Initiative, which allows students to apply to stay and work in Scotland for two years after completing their studies without the need for a work permit, was launched in July 2005.

Sebastine believes the scheme has helped to give Scotland a more diverse population and, as a result, the number one destination among overseas students who contribute to the economic success of the country, "The scheme itself is real value for money for thousands of international students that spend thousands of pounds studying in Scotland, as they not only gain academic knowledge but practical experience.

Sebastine continued, "Kudos must be given to the First Minister Jack McConnell for championing this exemplary scheme. Generations to come will be grateful to him for his vision and courage."

With the introduction of the Fresh Talent Scheme, Scotland is following in the footsteps of countries like Australia and Canada where similar initiatives are successful in attracting competent overseas workers.

Sebastine came to Scotland in September 2002 to take an MSc in Oil and Gas Engineering at RGU. He already had a Bachelor of Engineering degree in Electronics Engineering and a professional qualification, CCNA (Certified Network Associate). He is now working as a Project Engineer for PSL Energy Services in Aberdeen. Sebastine says, "Scotland is a friendly, lovely country with a breathtaking countryside and many places of interest."

Having spent over five years in Aberdeen, he and his family are fully settled and integrated into the local community, "My long-term goal is to solidify my engineering career in Scotland, build an adorable family, and make a meaningful contribution to the growth of Scotland," he added.

Over the past five years the number of international students studying in Scotland had risen by an impressive 55%, with RGU currently having over 1,000 international students. If you are an RGU graduate currently working through the Fresh Talent Initiative we would love to hear from you. Please email [alumni@rgu.ac.uk](mailto:alumni@rgu.ac.uk)



FTI - RGU graduate Sebastine Osita

## RGU GRADUATE NUTS ABOUT FITNESS

MSc Health Promotions graduate **Penny McIntosh** is the Managing Director of Fitnut Ltd, established in 2005 to provide innovative solutions to businesses who want to improve employee health and well-being.

Penny went to a girls' grammar in London and she was determined to be the first person in her family to go to University. This dream was shattered when her rebellious streak got the better of her and she was expelled from school for smoking.

She never got to University. Life took over and Penny felt that her chance to further her education was gone. She got married at 18 and had her daughter Georgina, at 24. When her marriage broke down Penny moved to South Africa for a fresh start where she started her own leisure centre business and met her now husband, Stephen McIntosh. After 20 years, South Africa was very much her home, but political unrest was growing and it was a dangerous time. Steve and Penny made the difficult decision to move to the UK to improve the quality of their life.

Penny secured a position with Halliburton, Aberdeen as an Office Manager. With her health and fitness background it did not take her long to see that there was an opportunity for an employee health programme. She pitched her idea to management who gave her the go-ahead. The programme was a huge success and motivated her to leave Halliburton and focus her energy on developing her workplace health promotion business.



Although Penny had taken one step towards success she still felt that further study could be the key to taking her business to the next level and enrolled onto the MSc Health Promotions part-time whilst working full-time. Penny said, "Doing a Post Grad added to my confidence. It gave me a clearer picture of what was happening in my sector and broadened my understanding of the development of health promotion and education. It really was my dream come true, I met some truly great people and the sense of achievement it gave me was phenomenal. It not only helped me to grow my business but also helped me to develop myself. My end goal is a PHD, I have already worked out how to fit it into my hectic schedule and I plan to focus it on obesity in the work place, a subject I am very passionate about."

Penny has never looked back, within the space of three months of starting her business, she secured three large oil company contracts. They were looking at ways to attract and retain staff and Penny's initiative was just what they needed to add to their benefits package. Fitnut was formed and has been trading for three years. Clients include Subsea 7, Vetco Gray, Technip, Shell, Aker Kvaerner, Production Services Network, MI Swaco, Nalco and, of course, Halliburton.

Penny said, "I would recommend further study to anyone, no matter what their age or background. I found it fascinating; it really took the blinkers off and made me much more focused."

More information on Fitnut can be found at [www.fitnut.co.uk](http://www.fitnut.co.uk)

# CLASS OF . . .

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1956 Gray's School of Art graduation dinner



1956 Grays School of Art reunion

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## ART GRADUATES CELEBRATE 50 YEAR REUNION

Over sixty former Gray's School of Art students met in the city's Inn at the Park Hotel for a reunion dinner, fifty years after their first graduation dinner. They came from as far a field as London in the south, and the Fair Isle in the north. Also present were some former students from the 1955-57 class.

part of the evening's entertainment, and a large number of personal photographs were also on display. The guests of honour in 1996 were Ian Fleming and his wife, who attended the original dinner in 1956 along with lecturers Henderson Blythe, Colin Thoms (Painting Dept.), David Hodge, Madge Mitchell (Design Dept), and Leo Clegg (Sculpture).

The evening was a great opportunity to listen to Ian Stewart playing on the small pipes, and Sandy Cheyne who sang folk songs accompanied by the banjo and his fellow graduates.

It was such a fantastic evening that everyone resolved to hold another reunion within five years.

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The group's last reunion in 1996 was filmed by Bob Ramsay, a retired architect of the same vintage as the Gray's graduates. His video was shown as

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## NIGERIAN ALUMNI EVENING HAILED A SUCCESS

In August last year, RGU hosted a Nigerian Alumni Evening to celebrate the achievements of our ever growing group of Nigerian graduates.

for RGU and have gone on to achieve great success in a wide range of sectors including; energy, pharmaceuticals, nursing, information technology and finance. They can play a key role in welcoming our new cohort of African students to Scotland and can have a lasting impact on their education by using their knowledge to mentor students through their academic year."

The University has been working in West Africa for over five years and has 350 Nigerian students studying at the University as well as over 500 Nigerian graduates, 300 of whom are working in the UK.

Over 40 alumni attended the evening along with staff from the University and Univation.

Gavin Douglas, Director of Student Recruitment spoke to the guests about the recent developments at the University and the important role that international alumni can play. Gavin said, "Our Nigerian alumni are brilliant ambassadors



1966 Aberdeen College of Domestic Science

## HOME ECONOMICS GIRLS GET TOGETHER AFTER 44 YEARS

Home Economics graduate Patricia MacDonald, organised a reunion for the HE class of 1963. The get together took place in June 2007 at the Carmelite Hotel in Aberdeen.

It was an impressive turn out with 18 of the original 25 class mates attending the lunch; some hadn't seen each other in 40 years. When trying to track down people for the reunion, Patricia had to get her detective hat on, "We had no contact at all with one of our fellow class-mates, Rosemary Prickett. I heard that she had recently moved back to Carnoustie from the US. Determined to track down everyone and having remembered her old address, I wrote to 'present occupant' who, by chance, had a friend who knew Rosemary and gave me her address. It was great to see her after all these years."

Everyone at the reunion had a fabulous time and they are already starting to plan their 2008 reunion.



1966 Home Economics Class reunion



1979 Nutrition and Dietetics

## NUTRITION AND DIETETICS REUNION IN BERGEN

The Nutrition and Dietetics class of 1979 held a reunion in Bergen, Norway.

Out of the 17 former classmates, Berit Dracup, who is based in Bergen, was the first to turn 50 and her fellow graduates decided that a reunion would be the perfect way to celebrate Berit's Birthday.

They had such a good time that they have already planned their next reunion. Lorna McHattie who organised the trip said, "This year we're going to stay in a Cabin in Centre Parcs. The plan is to do some exercise but mostly to get some serious pampering!"



1979 Nutrition and Dietetics reunion



1975 HND Institutional Management reunion

## INSTITUTIONAL MANAGEMENT REUNION

"WE WERE CONVINCED TIME HADN'T CHANGES US AT ALL."

The Institutional Management class of 1975 got together for a reunion after graduating 32 years ago.

Travelling from near and far, old friendships were rekindled over champagne before setting off for a meal at Simpson's in Aberdeen. Fiona Wood, who now lives in Australia, combined the reunion with a family holiday to Scotland. One of the graduates, Joyce Wilkie said, "We were convinced time hadn't changed us at all and underneath we all still felt 21."

A fabulous time was had, and as the reunion came to an end, promises were made to keep in touch and not to leave it so long again.

## 1950s

Mr Fred Bull Art, Drawing & Painting Diploma

1959: I retired from Higher Education years ago, having written 5-14 Art Guidelines with Stuart MacDonald. Enough to make anyone look for a way out - glad Stuart did so in style. After discovering more than thirty Aberdeen's worldwide, travelling around the world to all but a few in 2001 and now having friends from Maryland to the Bay of Bengal, I have rediscovered my old friendship with Jimmy Furneaux. We both hitch-hiked to Florence way back in 1955, and here we are starting our next venture a half century later. Jimmy and I are sharing an exhibition at the Carby Gallery in October 2007. Exciting, but a bit scary. Two old guys still producing, must be a recessive gene! Would love to hear from any of the old crowd.

## 1960s

Mrs Alison Cousins (nee Banks), Librarianship

Prof Exam 1969: I have now retired and am doing some voluntary work for Arthritis Care and for our local museum. It is now 40 years since our librarianship course started (at RGIT). Some of us are still in touch but we don't see any sign of any celebrations?

Mr Michel Samson, Pharmaceutical Chemist 1966: I have little to report, I am becoming a bit creaky with time. I still bump into old classmates from time to time - Indra Bakhai (Andrew) who lives near me, and Alison and Ralph (Sims) whom I have met on several occasions in various parts of the world on "Unichem" conferences (pharmacy jollies).

## 1980s



Alison Borthwick

Ms Alison Borthwick (nee Faulkner), Ceramics and Printmaking 1982: Set up my business in Glasgow in 1983 (where first daughter was born) but have since moved and have been running Buchlyvie Pottery shop since 1989. With the help of two employees, we manufacture and retail a wide range of fine porcelain, tableware, giftware, lighting and wall plaques. Produced another daughter in 1996. Still designing/making fulltime including various commission works and teaching a community class one afternoon per week.



Mr Andrew Moir, Nutrition & Dietetics BSc (CNAA) 1983: Serving in Bosnia and Iraq, for the last four months. It's a big beach but the tide has not come in once. It has been 50 degrees centigrade but is cooling off now, only 42 degrees. We go around armed and armoured but at least we don't get rocket attacked every week now.

Mike Wilson, HND in Mechanical Engineering 1985: I have been working in oil and gas for the past 23 years. Worked in a variety of roles around the globe before setting up Ecosse Subsea Systems in 1996 where I am the Managing Director, working alongside another RGU graduate Alistair McNab who is our Commercial Director. Ecosse Subsea Systems (ESS) is an industry leader and innovator in designing and developing specialist tooling systems for the subsea oil and gas industry specifically in the field of submarine umbilical and pipeline lay and burial operations. For more info visit: [www.ecosse-subsea.com](http://www.ecosse-subsea.com)



Mike Wilson

Ms Kirsteen Allan (nee McDonald), Home Economics BSc (CNAA) 1983: Not taught since 1995. I now have three girls eight, six and one and a half.

Mr Mark Brady, Mathematical Sciences BSc (CNAA) 1983: I have worked as a systems analyst for the past 10 years. Now I am semi-retired. I spend 3 months in Brazil at Volleyball Camp (Beach Volleyball). The other 9 months I spent looking after my Café, The World Famous Pump Room, and playing Beach Volleyball. My cafe is situated below the Grand Hotel in Brighton Beach opposite the man-made beach volleyball court.

# ALUMNI NEWS / UPDATES

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Ms Kathleen Ward, State Registration in Dietetics BSc (CNA) 1985: Full time looking after family farm and three school age boys.

Mr Edi Swan, Management 1986: Married whilst in 3rd year at Gray's School of Art. Celebrate my Golden Wedding Anniversary to my wife Sheila on 23 June 2006. I have recently returned to His Majesty's Theatre, Aberdeen as Honorary Archivist.

Mrs Jayne Kelly, Management BSc (CNA) 1989: I returned to the UK in August 2006 after 15 years in Zambia.

## 1990s

Mr Colin Greenslade, Art - Design & Craft BA (CNA) 1991: After working as a curator at Peacock Visual arts in Aberdeen (1992 - 2002) I moved to Edinburgh in Jan 2003 to take up position of Exhibitions Co-ordinator at the Royal Scottish Academy. During 2007, I was made RSA's Programme Director heading up a young dynamic team. Also curate exhibitions for other galleries and venues - most recently, major show entitled SURVEY - Contemporary Sculpture from Edinburgh Sculpture Workshop Nov/Dec 2007. Current projects include curating a major retrospective of works by William Littlejohn RSA (formerly of Gray's School of Art) for exhibition in autumn 2008.

Mr Praveen Malhotra, Electronic & Electrical Engineering 1991: I am now a faculty member with The Goldfield Institute of Technology & Management, Faridabad, India. With my RGU degree I have no problem getting jobs as everyone desires to hire RGU graduates. Regards to all staff including Dr Frazer & Dr Sethuraman.

Mr James Abbott, Hospitality Management BA 1994: Within the last 6 months I have bought my own restaurant - the Tolbooth Seafood Restaurant in Stonehaven.

Mr Mark Deans, Electronic & Electrical Engineering BSc 1994: Currently married, living and working in the USA. Transferred with Schlumberger in 2005 (been over 10yrs with them now) to work land rigs instead of offshore North Sea. I would love to hear from other classmates who graduated around 1993 and 1994 to see how things are.

Mr Divel Daka, Clinical Pharmacy PG Dip 1994: Having graduated from RGU, I am now a proud owner of a pharmacy in a busy town centre location, thanks to the vast knowledge gained at RGU.

Ms Catriona Spink, Fine Art BA 1994: I have two wonderful children and have moved to the remote island of Tiree where I am beginning to get my art going again.

Mr Maurice English, Computer Science BSc 1996: I met my wife Tracey in my first year in RGU (92), she is also a graduate of RGU. We are now expecting our second child in March 2008!

Mr Sujith Suresh, International Business MSc 2006: I'm running my own business, looking for international business opportunities.

Miss Claire Osche, Nutrition & Dietetics BSc (Hons) 1996: I'm working now in a psychiatric hospital close to Paris. I spent 3 years at Kepplestone. The teachers and students were very nice to foreign students, it was wonderful.

Ms Chloe Parkinson, Advanced Architectural Studies MSc 1996: I am currently on maternity leave having had twins Poppy and Hugo in December 2006. One of my last projects was awarded the RIBA East Spirit of Ingenuity Awards 2006 Commendation for a New House and has just been awarded the Home Building and Renovating 2007 Residential Award.

Ms Rebecca Jefferis, Consumer Product Management BSc 1996: Moved to Glasgow in July 2007 to work for a children's charity after 14 years living in Aberdeen.

Miss Erin Gilmore, Pharmacy 1996: Getting married in August 2008.

Ms Lisa Alexander, Physiotherapy BSc (Hons) 1998: Opened LifeFIT Physical Therapy & Rehab Specialists, a private practice, on 8 August 2007 in Kingman, Arizona.

Mr Ashfaul Haque, Hospitality Management BA 1998: In doing my Hospitality Management course from RGU, I learnt a lot. Especially the true meaning of Management. Currently I own a HR Company and it's doing well. My website is [www.gmsr.com](http://www.gmsr.com)

Mrs Jill Hellstrand (nee Michel), Physiotherapy BSc (Hons) 1999: Married in July of 2007! Enjoying work at an Acute Care hospital in Portland, Maine.

## 2000s

Ms Beverley Lappin, Applied Social Studies with Dip in S.W. 2001: Would love to hear from anyone in my graduation year to catch up!

Mrs Lisa Buik (nee Allan), Midwifery Dip HE 2001: I am currently a community midwife within Glasgow. I have been married for one year and have two children, aged five (girl) and three (boy). I really enjoy Glasgow and working here.

Miss Severine Bourasset, Applied Biosciences BSc 2002: I am back at school in France. I now study environment; how to protect it and how to keep on developing our society and take care of our environment, especially in the mountain areas.

Mrs Jennifer Takiari (nee Douglas), Consumer Product Management BSc 2002: I was married in 2003 to an Australian, Tyson Takiari, and am now moving to Australia to live permanently. I would love to hear from anyone who remembers me. My maiden name was Douglas and my e-mail address is [jenniedouglas@hotmail.com](mailto:jenniedouglas@hotmail.com).

## ALUMNI NEWS / UPDATES

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Mrs Michelle Thomson, Pharmacy BSc 2002: I am currently working for a locum agency and quite surprisingly, am enjoying it! I enjoy the variety and being able to take days off when I decide!

Mrs Toni Simpson (Latimer), Computing BSc 2002: Since leaving RGU in 2002 I have done a few things but nothing more exciting than coming back to RGU in 2005 to work for CELT (DELTA as it is now known). I have now moved on to work in the School of Pharmacy and I hope I will continue to work at RGU.

Mr Nicolas Bai, Mechanical Engineering BEng (Hons) 2003: As I used to say, the two years in Aberdeen were the best years of my life (parties and studies)! It helped me to open my eyes to another country and culture(s). It has also helped me to get the necessary tools I need for my job.

Mr David Miller, Knowledge Management MSc 2003: Just started new job with Agip KCO (Eni Group) as their Knowledge Management Specialist. Agip KCO is the lead operator developing the biggest oil and gas project in the World - Kashagan field in Kazakhstan. My role will move out to Milan at the end of the year. Currently working in London until then.

Mr Bob Engeringh, Hotel & Hospitality Management BA(Hons) 2004: After my graduation I went back to my old employer (Jolly Hotels - Amsterdam) and started as a Sales Executive. After a year I got the chance to move to a franchise Marriott hotel and start in my first Managers position as Sales Manager. In this first year I won an award from Marriott: Best Sales & Marketing Leader Select Service Hotel in Continental Europe. This was a great honour. At this moment I am still the Sales Leader of the Courtyard by Marriott Amsterdam Airport hotel. In absence of our General Manager, I am taking his place and at the end of the year I will officially become Deputy General Manager.

Miss Harmke Oosterheerd, Tourism & Hospitality Management BA (Hons) 2004: After graduating from RGU I worked at a bank for 1.5 years. In February 2006 I entered (BA) International Business & Languages at the Hanze University in Groningen. I am currently working on my graduation assignment at Holidot.com. If all goes well, I will graduate in August. I usually cannot make it to the alumni events, but I'd love to see everyone again!

Mr Douglas Smith, Architecture 2005: Currently Working in Perth, hope to start at Perkins Eastman in New York next October, assuming I get a visa!

Mr Robert Lepper, Social Work with Dip. In S.W, 2005: Recently emigrated to Canberra, Australia having gained my BA in Social Work at RGU in 2005.

Miss Srividya Ramachandra, Financial Management MSc 2006: My time at RGU was nothing short of splendid. The course was very industry oriented (which is what I wanted). Socially, it was great. I made some wonderful friends from so many countries (I hadn't even heard of some of them). All in all it was an enriching, fulfilling experience and I remember it fondly.

Mrs Caroline Rattray (nee Purcell), Pharmacy 2006: Got married on 28th December 2007 at Glentanar Estate, Aboyne.

Mr Babafunso Adeyemi, Oil & Gas Engineering MSc 2006: I had a fantastic time at RGU. I picked RGU for various reasons, but mainly because the courses are tailored to the needs of the industry and also my father is an alumnus.

Mrs Louise McDonald (nee Murray), Forensic Science BSc (Hons) 2006: Recently celebrated 1st wedding anniversary.

Miss Debbie Anderson, Nursing (children's nursing) BN 2006: I moved to London in 2006 (June) and started the rotation programme for 18 months at Guys & St Thomas Hospital, gaining amazing experience and hope in the future to return to R.A.C.H.

Mrs Rachel Hazel (nee Prasad), Business Studies BA (Hons) 2006: Married to Andy and recently had a baby girl (Alexandra).

Mr Chukwuka Obi, Oil & Gas Engineering MSc 2006: RGU is a great institution for higher learning. I learnt a lot in the well structured MSc programme and this helped me a lot in my employment.

Mr David Lloyd, Fine Art MA 2006: Elected to Board of "Coast" Arts Festival in Banff and Buchan scheduled for three days in May 2008, 2009 and 2010. Chair of A96, a new artists collective based in Elgin Moray.

Mr Mark Chapman, Business Studies BA (Hons) 2007: Memories of Charlie Weir, Liliana Hiris and Brian Scroggie. Subjects influenced where I am today. Ongoing help and support by Allan Scott. Thanks to everyone for their support!

## CONTACTS

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Editor: **Jenny Brown**

# NEW POSTGRADUATE COURSES

RGU is delighted to announce the following new postgraduate courses will be starting in 2008.

## **MSc Health Improvement & Health Promotion**

Starting May 08

This unique course is designed for those working in health, health improvement, community health partnerships, social care and voluntary sectors. It offers a professional qualification that will enhance career prospects and broaden understanding on health improvement and promotion.

This 2 year course comprises seven modules followed by a dissertation which will then provide an award of Master of Science. The course is particularly innovative as it has been designed to be totally flexible to fit in with the life styles and learning preferences of students. Material will be delivered in class, online or a mixture of the two. For those choosing the online route, RGU has developed interactive tools that will give students an innovative and stimulating learning experience. Each module will be assessed differently including a range of reflective case studies, essays, policy analysis, strategy development and research proposal.

For further details contact Gill Strachan:

Tel: 01224 263274

Email: g.strachan@rgu.ac.uk

## **MSc Sports Nutrition\*** Starting September 08

\*Subject to validation

This course will appeal to nutritionists and dieticians, sports scientists, physiotherapists, nurse practitioners, exercise specialists, coaches, and personal trainers who want to gain specialisation and work in the area of sports and exercise nutrition. Future plans include accreditation with the Nutrition Society.



This course will provide graduates with the knowledge and skills necessary to offer evidence based professional practice in sports and exercise nutrition. On completion, students will be eligible to apply to the International Society for the Advancement of Kinanthropometry (ISAK) for Level I Anthropometrist.

This 2 year masters course is offered by part-time/distance learning so will be easy to fit in studying around your existing work or family commitments. Learning will be facilitated by on-line group discussions and tutorials, on-line interactive lectures and on campus practical sessions and workshops.

For further details call Gina Tsihlia:

Tel: 01224 263272

Email: g.tsihlia@rgu.ac.uk

## **MSc Journalism** Starting September 08

This new postgraduate course focuses on the study of multimedia journalism. It is designed to equip students with a wide range of practical and theoretical skills that will build a sustainable career in the media. It is a demanding course that requires high levels of motivation.

This one year full-time course provides you with an understanding of the media, including an insight into legal and ethical issues facing the industry. You will gain strong practical journalist skills such as reporting, feature writing, subbing, interviewing and researching stories. Additionally you will study design, layout and editorial production. You will also gain training in television and radio production, as well as online journalism.

A 5 week placement provides you with an invaluable opportunity to put your skills and knowledge to the test in an appropriate journalism and media-based environment, as well as form excellent links with potential future employers.

For further details call Andrew Jones:

Tel: 01224 263915

Email: a.i.jones1@rgu.ac.uk

# ARE YOU READY?



## COME BACK TO RGU JOIN RGU:SPORT

Our thriving sport facility has 3 state-of-the-art gyms, 25 metre pool, 11 metre climbing wall, three exercise studios and a nine court sports hall – it's world class.

It's also open to the community and we have some terrific membership deals for all former graduates of RGU. So, for people like you, this is a great opportunity to come back to RGU. Are you ready?

For more information or to join, call us now on 01224 263666 or email us at [rgusportenquiries@rgu.ac.uk](mailto:rgusportenquiries@rgu.ac.uk)

[www.rgu.ac.uk/rgusport](http://www.rgu.ac.uk/rgusport)

