

## Our Chefs at the Pontoon Bridge Hotel



### **MARY GEARY**

Head of the Cookery School is Mary Geary from Pontoon who has been running culinary classes at the hotel for the past nine years. After qualifying at GMIT, Mary did stints in Newport House and the Ardmore Restaurant, Westport before working extensively in France, Germany, the USA and the Cayman Islands. She has worked with the Hyatt Hotel Group, Universal Studios and many other premier venues. She then returned to work in the family business in Pontoon and later was one of the founding members of the successful organisation “The Chefs of Mayo” – who are well regarded for their charitable work. She has also

worked with CERT/Failte Ireland teaching people how to work in the catering industry.

Mary has also done live cookery demonstrations on RTE1 and on TV3’s morning programme “Ireland AM”. Mary and the Pontoon Cookery School also featured on ITV’s “Wish You Were Here...” as well in many publications and magazines.



### **BENJAMIN HYNES**

Joining Mary in giving courses at the hotel is Benjamin T. Hynes from Malahide, Co. Dublin. After working in leading venues like the Hard Rock Café in Sydney, Australia, Grosvenor House Hotel and the Hyde Park Marble Arch, London – Ben returned to his native Dublin and was centre of all things culinary at the Shelbourne Hotel on St. Stephen's Green in Dublin.

Ben then joined the team at Pontoon Bridge Hotel in 2003 following a move to County Mayo. Ben says he looks forward to “giving confidence to enthusiastic people by showing them how simple it is to prepare and cook fresh local and natural products while at the Cookery School.”