## ND Phase II Workshop Imperial College London 20<sup>th</sup>-22<sup>nd</sup> June 2023

Patrick Dunne for the ND Phase II Workshop Organising Committee

https://indico.fnal.gov/event/58795/



### Imperial College London

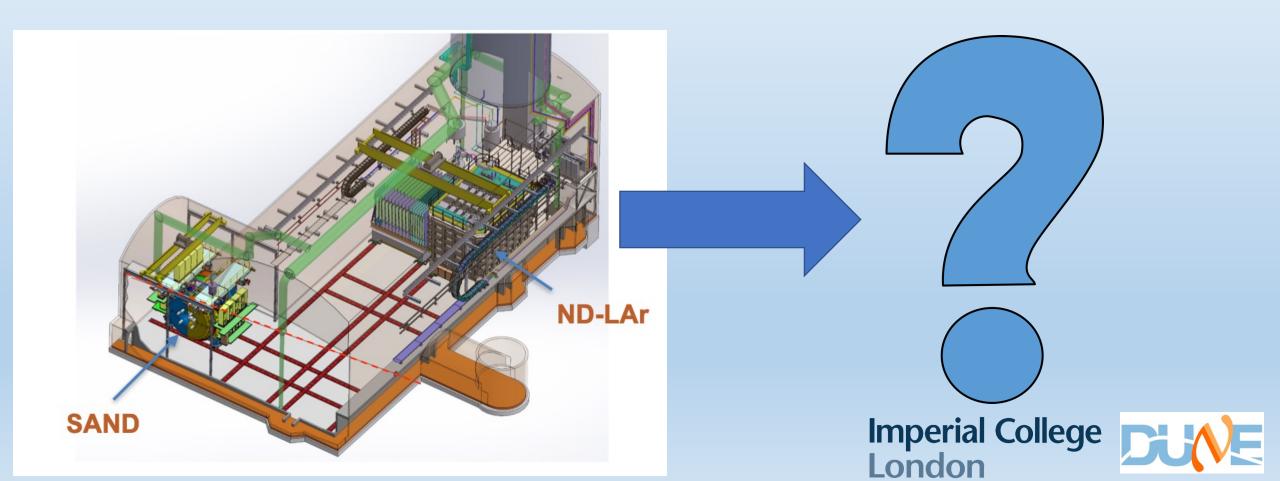
- Welcome!
- Department has a long history of particle physics:
  - Abdus Salam •
  - Tom Kibble—





#### Workshop Purpose

 Collect DUNE and community views on what our phase II ND should be able to do and how it should do it



#### Workshop Structure

• 3 sets of talks plus open discussion sessions:

Physics overview and goals

- LBL
- BSM
- Xsec

Detector systems and facilities

- Gaseous argon detector progress
- ND-LAr and SAND upgrades
- ND facility constraints

R&D and community ideas

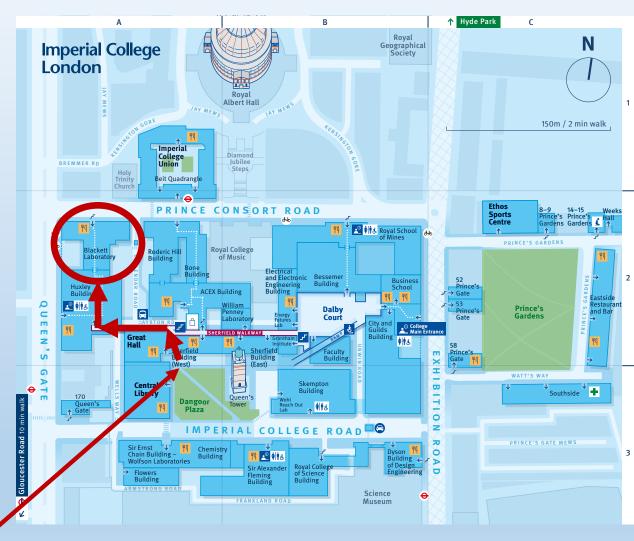
- Longer-term R&D that we need/may impact us
- Community ideas from submitted abstracts



#### Logistics

- All sessions are plenary and in this lecture theatre in Blackett Lab
- We have allowed long breaks for discussions
- Tea and coffee breaks will be provided just outside this room
- Main entrance you came in this morning is usually card access
- Entrance from Queens lawn via 'the walkway' is unlocked during business hours:

**Enter here** 

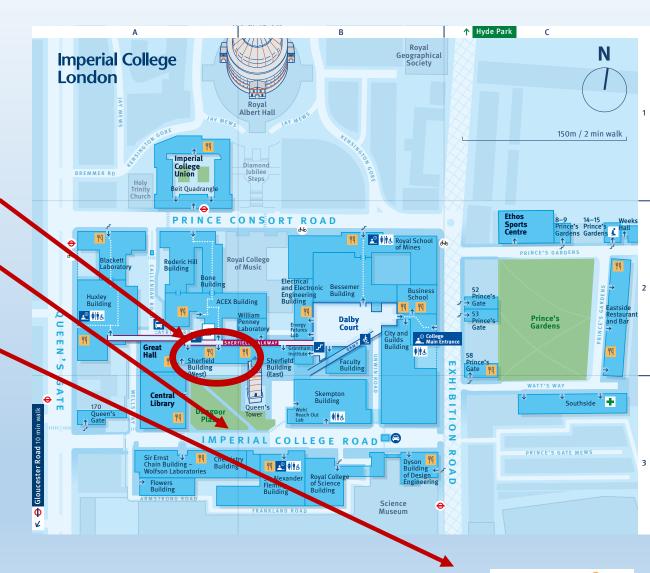






#### Logistics

- There are several options for lunch
  - Many located in Senior and Junior Common Rooms in Sherfield building
  - Today only there is a farmers market, by Queens tower
  - Others at South Kensington station.
  - Find a local for recommendations/ directions





### Workshop dinner

- Wednesday from 1900 at Ognisko, the restaurant of the London Polish Club
- 5 minute walk from here on Exhibition Road
- Included in registration fee, everyone has been signed up and dietary requirements sent to restaurant
  - Default menus are in backup



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# Backup



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#### Workshop dinner menu

- Non-vegetarian main is sea bream
- Vegetarian main listed across
- All special dietary requirements have been communicated

#### Sharing starters:

Blinis with Smoked Salmon, Aubergine Mousse and Sour Cream

Lamb Meatballs with Chickpea Puree, Pomegranate Seeds and Garlic Yoghurt

Pelmeni filled with Mushrooms (v)

Salad of golden and red Beetroots with Goat's Curd and Pumpkin Seeds (v)

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Grilled Sea Bream with braised Fennel, Orange & Pomegranate

Spiced Chickpeas with cherry Tomatoes, Squash and Rocket (v)

Sharing desserts:

Pavlova - Meringues with Mixed Berries Sauce and Chantilly Cream

Honey and Walnut Cake

Rhubarb and Apple Crumble with Chantilly

Chocolate Mousse with Sour Cherries



