



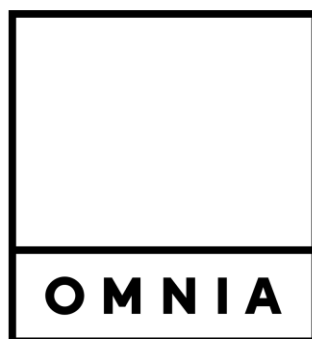
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EUROPEAN LEVEL COMPETENCE AND SKILLS ENTITY – DEFINITION AND STANDARD, BACKGROUND RESEARCH Interview findings – Themes in Estonia

Themed findings from the interviews conducted in spring/summer 2019 in the context of the CORE project.

CORE – Cooking for the future
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Topics/Chefs	Mait	Mikk
Background	Chef de Cuisine	Head chef and owner of a vegan restaurant
Themes	Basic cooking techniques Doesn't see much change in the future	A shift to more special diets Being considerate of the environment
Cooking Techniques	Cooking techniques will remain the same Maybe some processes will change	Basic cooking techniques will be use
Social Media		
Career	Feels the responsibilities will remain the same Workload may increase Think more independently Have the sense of duty and learn as much as possible	Feels the job will stay the same Cooks need to be thought about nutrients they can get from ingredients Chefs will need to become nutrition teachers for people in the future Need to be a good team player Salary will increase
Special Diets		Feels special diets and allergies will play a huge role in the future for chefs Chefs need to take all these into consideration when designing a menu Vegetarianism and Veganism becoming more popular
Environment	Having seasonal menus	Thinking green, saving ingredients and eco friendly food is very important
Technology	Would only be possible in the preparation stage (peeling, cutting). Fine dining is about the playfulness and creativity of a chef	Machines can't take over the work of a chef Certain technology and apps can be used to assist Apps now used to order food, do inventory and organization.

This material was produced by
CORE – Cooking for the future project



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