



*Photo: Raippaluoto bridge (Antti T. Nissinen, orig.  
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# EUROPEAN LEVEL COMPETENCE AND SKILLS ENTITY – DEFINITION AND STANDARD, BACKGROUND RESEARCH

Interview findings – Themes in  
Finland

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

CORE – Cooking for the future  
WP2, edited by Kristin Brogan, ITT

## Partnership:



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Topics/Chefs	Alban	Arto	Mamas	Susanna	Toni
<b>Background</b>	Head chef in a hotel	Head Chef	Owner of a Lunch Restaurant and Catering	Restaurant Manager	Head chef in a restaurant
<b>Themes</b>	Similar duties in the future Increase in special diets Understanding food	Understanding special diets Working as a team	Understanding the ingredients Self service becoming more popular, people too busy to sit down and eat	Team work Interaction with customers Understanding diets Self service industry growing	Dealing with waste Teamwork Social aspects
<b>Cooking Techniques</b>	Basic cooking techniques	Basic skills such as knife skills	Know how to use a knife, basic cooking skills		Basic skills have to be good or average
<b>Social Media</b>					
<b>Career</b>	The same duties as now with more add ons The ability to work alone, ordering foods from stores, using more technology Understanding food chemistry The work load will increase	Chefs need to take more responsibility of their own work Ability to understand new equipment being introduced Social skills and teamwork are the most important skills Need to know how to handle pressure	Chefs need to learn more about ingredients and how to use them More interaction with the customers Chefs need to learn how to clean properly Hard working job Very important to interact with everyone including the waitresses Social skills Multitasking	Taking care of the quality of ingredients Will be more like customer service in the future, Cooking the food in front of the customers Giving chefs more responsibility working alone Team work and social skills are very important Multitasking is currently lacking with current chefs	Chefs must know how to make food Minimize waste Special diets and understanding sanitation rules Need to know about machines in the kitchen Have to be able to work with their work mates Kitchens will be more international in the future Understanding of working weekends and hard hours is currently missing
<b>Special Diets</b>	A lot more allergies to keep an eye out for now Rise of special diets	Special diets are becoming more popular You need to know about them and	Understanding diets and allergies and think of these when designing the menu	Sees fast food and self service growing in the future	Need to understand each ingredient and diets. New protein foods will be used also

	Understanding the nutritional value of the food Quality of food products will increase	which ingredients can be used for each diet			vegetarianism becoming more popular
<b>Environment</b>	Understanding how food is processed, e.g. cleaned and cut	Wild food	Ordering local ingredients Rules and Regulations of where food comes from will impact the future  Wild food	Wild food	Need to understand waste and how to minimize it
<b>Technology</b>	Technology is always improving New chefs need to understand IT and all the different programs used in kitchens Everything that happens goes through the computer Important to have humans cooking the food	Increase in ICT Doesn't use automation in his kitchen and feels he doesn't need it in the future	More use of machines in the future Ability to learn how to use new machines being introduced Machines will be cooking food in the future Press a few buttons and it can cook what you want He sees it as a threat	In the future automation can be used for lunch service, cutting and peeling vegetables	Machinery will help in the future Not expecting a shift to having robots doing all the work In 20-30 years machines may be cooking steaks

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



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