



Photo: Blennerville Windmill (Antonela Kovcic, Pixabay)

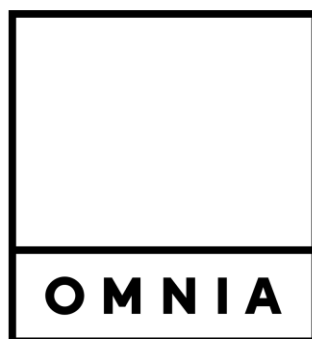
EUROPEAN LEVEL COMPETENCE AND SKILLS ENTITY – DEFINITION AND STANDARD, BACKGROUND RESEARCH

Interview findings – Themes in
Ireland

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

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Topics/Chefs	Louise	Caroline	Martin	John Drummond	John Casey
Background	Restaurant Chef Introduced to cooking at an early age and by accident BA Culinary Arts Want to continue to master's level, constant change and need to keep re-inventing yourself. Diverse career options.	Head chef Teaches culinary arts BA Culinary Arts Featured in New York Times for a dish she created	Owner of restaurant Cooking for 35 years 22 in his own restaurant	Executive chef 250 bedroom, 3 restaurants in the hotel 40 years' experience	Executive chef Runs own business, café Teaches cookery Worked in the Caribbean for 5 years California for 15 years Has international experience
Themes	Food culture & Identity Pride of Place Local Produce Local relationships	Promoting food Passion Technology Team work	Work life balance Change to plant based diets Changes in requirements to be a chef Environmental Impact	Use of social media Sustainability Veganism Technology used when ordering and cooking	Technology Natural foods
Cooking Techniques	Sinful Techniques Fresh is best Marry the two Waterbaths/De-hydrators	Cook from the heart	Processes will change to help reduce labor		
Social Media	Millennials Online advertising Image heavy, text light Important to promote food	Food photography Videography		Upskill and sell establishments Get their messages across Day of old advertising is long gone	
Career	Work your way up Time to develop skills Observe Learn for everyone	Less screaming and roaring for new chefs coming through All down to drive	Changes in how the term chef is used and how qualified you must be Work life balance will change	Future chef must be more IT savvy More man management skills Team work	Practical aspects needed Exciting for chefs to work with technology

	Pride in your work and a sense of urgency		Too many things expected of a modern chef Work anti family hours	A lot of pressure on young chefs Coping mechanisms should be thought	
Special Diets	More intolerances Make an effort Great challenge to be more creative It's our job to cater for customers' needs		Shift to plant based eating Agricultural model will change Nut farmers Seed farmers	Customers more educated in what is good for them Veganism	Processes foods will be gotten rid of Return to plant based products
Environment		Come together and share ingredients within dingle	Environmental Impact will play a huge part in the future of chefs Overfishing oceans Poisoning the lands	Sustainability Carbon footprint Use all of animal no waste A lot less waste in the future New laws to help environment	
Technology		Programming ovens New computerized ovens Controlled by an iPad Cooks food to perfection "Classic is fantastic but we do have to move with the times" In Asia robots are loading the ovens Moduline	Rather train people then have technology take over Never replace the passion and caring Work with your hands head and heart	Stock control and ordering will all be done online Less contact with suppliers Online procurement More efficient Big operations will be all IT for efficiencies Orders entered into handsets People carrying cash will be a thing of the past	High tech coming down the tracks Oven do the work for you Ovens will cook without need of a chef Controlled via app and able to monitor food without opening the oven door

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