## Is There a Shortage of Trained Chefs in the Nordic Region?





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An upper secondary school with a successful Hotel and Catering program



### Quotation Chefs in Stockholm

"Today you cannot even get bad staff"



### Major Changes for the Industry

- Travelling more
- Greater need for services, food, meals and experiences
- Need for competent employees will increase

Shortage + Interest = ?

 Why is there a shortage of chefs when the interest in food, nutrition and culinary art is so great?



### **Tendency**

- The industry is growing
- New tasks added
- New occupations added



### Everybody's Responsibility

- Industry
  - Educational institutions
  - Politicians
  - Professional associations
  - Every one of us within the industry



### **Tendency**

Fewer and fewer applicants

Catering schools closing down catering courses



### **Our School**

• 230 students

About 20% - want to become chefs

About 80% - a great potential



### The Catering Industry

- We train our staff to plan, To work hard (often referred ta oa too hard) logistics, collaboration, problem solving, develop creativity, communication and to take care of other people, service and hospitality.
- We spend a lot of time and money on developing young people. After a few years they cannot/may not develop more and will change to another industry. These skilled and trained members of our staff, we send off to other industries who gratefully accept them.

## **HOW to KEEP and ATTRACT NEW EMPLOYEES?**

# A new culture is needed!



No transit industry

 Possibilities to develop within our industry



 Education, training and knowledge must be valued



An understanding of today's youth



Show all career opportunities within the industry

Increase the status in all professional fields



- A democratic approach
- A modern leadership
- Remove the 'cowboy philosophy '



 "The staff is demanding humane working hours and safety, I do not think it is more difficult than that."

Tommy Myllimäki, Silverbocuse Bocuse d'Or 2011



### My vision

An exciting, stimulating and developing job

+

Active and interesting private life

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### A SUSTAINABLE STAFF AND INDUSTRY



### Thank you for listening!

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