



Gault & Millau

**YOUNG HORECA
TALENTS
PROJECT
2030**

Gault&Millau Young Horeca Talents Project: Context

- This project brings together the ambitious goals of **hotel schools**, and the needs of the stakeholders involved, and the expectations of the **Next Generation and their aspirations**.
- The hospitality sector needs a regular inflow of new talents, and aims to be diverse and inclusive. This inflow is the **greatest challenge of our sector** in recent times



Gault&Millau Young Horeca Talents Project: Project & Goals

- A **multi-year project**, that will be able to grow with the support of sector partners and our mutual commitment
- With the project, we want to **give more visibility to the sector**, listening to next gen and their view on their career today and tomorrow



Gault&Millau Young Horeca Talents Project: Hotel School Challenges

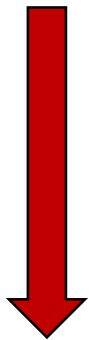
- To raise awareness for the hotel schools, we want to **briefly and powerfully trigger and challenge** the Young Horeca Talents
- Young talent teams (students & teachers) will be asked to elaborate on their **expectations through a concise dissertation** which is fun and easy to elaborate, but which will yield precious information to all stakeholders concerned
- The **results of their endeavors and the award winners** will be announced through multiple channels, such as:
 - Project Events, such as the Project stakeholders reception @ Horeca Expo, and Early Spring 2025: Gault&Millau Young Horeca Talents Day (selection & announcement of the winning teams)
 - A digital magazine (Spring 2025)
 - The [project website](#)



Gault&Millau Young Horeca Talents Project: Hotel School Challenges

Challenges Timings

- In Spring 2025, the Young Talents Day will be organized, where we will reveal the winners of the two full challenges
- Challenges timeline:
 - 15/05/2024: project kick-off event
 - 01/10/2024: last date to confirm your participation
 - 20/11/2024 : project networking reception at Horeca Expo
 - 30/11/2024 : confirmation of the Challenges your team(s) will submit (Challenge C is optional)
 - 01/03/2025: submission of your Challenges
 - March 2025: Young Horeca Talents Day
- The participating hotel schools, with a team of a few students and a specialist-teacher, will submit their cases which will consist out of 2 challenges (please see next slides)



Gault&Millau Young Horeca Talents Project: Hotel School Challenges

Challenge A

- In the first challenge, the teams were invited to submit a case **with their thoughts on their education, the school and their future**, by answering questions such as:
 - What moves our young talents and how do they look to their education and the labor market today?
 - How do they see their Hotel School tomorrow ? What would they change?
 - What do our talents want to achieve and experience tomorrow? They can for instance focus on: sustainability & environment, health, client service, ...
 - Where do the Young Talents see themselves in 2030; what are the dreams they want to achieve; what has to be added to present tuition program in order to prepare them even better to the challenges of their future professional life,...



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Challenge B – 2025

- In the second challenge, the students are invited to **develop/propose a F&B Concept**, that they would like to see implemented in their hotel school, for instance in the school restaurant
- This can be **very broadly oriented**. A few examples: take away or fine dining options; plant based proposals; mocktails in food pairing; ... Anything goes!
- They can support their concept with pictures, movies, and by using the social media techniques of today
- Together with our proud project partners, **nice prices will be offered** to the award winners & participants. Competing will be as important as winning
- Supplementary **"specialty" Challenges** focusing on the different branches in Horeca will be added



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Challenge C – 2025: Specialty Challenges

- Optionally, the students can participate on individual basis in a Specialty Challenge (linked to one of our partners)
- There is a choice between:
 - sauces (in a broad perspective)
 - meat & deli
 - fish & seafood
 - vegetables & plant based
 - dessert & fruits
 - cocktails & mocktails
- You can find the required information about this challenges in a separate attachment.



Gault&Millau Young Horeca Talents Project: Hotel School Challenges

What's in it for the students ?

- Both challenges will really **challenge the students to think about their education** in a constructive manner, and also on the career and life lying ahead of them.
- They will be able to win lots of **nice & motivating prices**, especially the ones “money can't buy”: participation to master sessions; presence in a restaurant kitchen; participation to a real life horeca project; visit of reference companies active in the food and beverage industry; invitation to interesting “concept restaurants”; ...
- The Students will be able to work on the Challenges from September 2024 thru March 2025



Gault&Millau Young Horeca Talents Project: Communication Tools

- The following tools will be created to gain visibility for the project, the project participants and the partners:
 - Digital “[Young Horeca Talents Magazine](#)”, distributed by Gault&Millau and all Hotel Schools (Spring 2025)
 - [Young Horeca Talents Day \(Spring 2025\)](#), where we will award the best cases from the Hotel School Challenge
 - [Integration](#) of the project in the prestigious [Gault&Millau restaurant guide](#), printed on 30,000 copies each year
 - Dedicated [project website](#) including sector communication & partner communication
- First (extended year): from now until Spring 2025
- This project aims to become [the reference](#) the coming years, bringing together the horeca sector, Gault&Millau and its proud partners, in the coming years up to 2030



A chef in a white uniform is shown from the chest down, holding a stainless steel bowl filled with cherry tomatoes. The chef's hands are visible, and the tomatoes are vibrant red with some green stems. The background is a blurred outdoor setting with greenery and other people in white uniforms, suggesting a garden or farm-to-table environment.

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Thank you!