The girls had a great time:

It was fun, but very hectic

https://ytringen.no/kultur//19.19733 , By Renate Rosenvinge

Yana Mozghova, Edel Sofie Wigdal og Weronika Rogowska.

International shef-art meets local food-joy when Ytre Namdal Videregående Skole opened their kitchen to students and teachers from Belgium. Together with Michelin star chefs and teachers they explored underutilized marine resources- and served a seven-dish dinner which amazed both guests and hosts.

From the left: Teacher Heidi Hernes, Michelin-chef Vincent Crepel, Michelin-chef Benoit DeWitte and Bart Denys, teacher at Hotelschool Ter Duinen in Belgium.

Teacher Heidi Hernes at the restaurant study-programme tells us the cooperation is a part of the Erasmus+ financed project “Taste4Skills”, which regards underutilized marine resources- Seaweed, sea cucumber, and other resources from the ocean that we rarely use on the daily.

- It is about sustainability and to see the value of what we have surrounding us.

This is the first time the Belgian students visit Ytre Namdal, but last spring Heidi and her colleagues visited the Belgian Hotelschool Ter Duinen.

- We got to experience how they work, and now it is their turn to see how we work at our school. It is so fun to show our nature, resources and our students, Heidi says.

Michelin-chef Vincent Crepel runs the Terre Restaurant in Cork, Ireland, with two Michelin staars. Bart Denys is a teaching chef at Hotelschool Ter Duinen.

Learning from master chefs from Belgium

Bart Denys, teacher at hotelschool Ter Duinen in Belgium, and Michelin-chef Benoit DeWitte, who runs his own restaurant with a star in Belgium. Both participate actively in the kitchen with the students.

Denys explains that it is inspiring to see how Norwegian students work.

- The students are curious and involved, and show a lot of respect to the ingredients. It is fun to see how they ude local products in new ways, says Denys.

Benoit, who runs a Michelin restaurant in Belgium, says he joined the project because he wanted to share experience and retrieve inspiration from the young chefs.

Finishing touches.

- I love to see how the students dare to experiment. We learn as much of them as they learn from us, Benoit says.

He tells us how much he appreciates being in Norway, there the nature and ocean play the main part in the kitchen.

- I love that you let the taste be in focus. In Belgium, we often care more about the looks, but here the food is honest and real. It is inspiring to see how the student work with local produce- With pride and joy, he says.

New flavours

Senne Peeters (18) and Henri Vandenbussche (17) are two of twelve Belgian students.

For them the nature, people- and Norwegian schoolsystem- is something brand new.

Full focus during preparations.

- Norway is so beautiful! The nature is so open- totally different than at home in Belgium, Senne says and smiles.

The students are working with the final touches before service.

- People seem so calm and relaxed. We notice it both at school and when we go out, Henri adds.

The two of them tell us they were surprised by the schoolsystem in Norway.

- In Belgium we begin school when we are 12-13 years old. Our school is a hotel with multiple restaurants and kitchens, and we have both theory and practical experience throughout the year. Every week we change between school and restaurant, Senne explains.

When they hear Norwegian students hav free school, their eyes widen.

- Free? Really? That is amazing! In Belgium we pay a lot for school ourselves, Henri says and laughs.

The Belgian students Senne Peeters and Henri Vandenbussche.

Full speed in the kitchen

Weronika Rogowska, Edel Sofie Wigdahl og Yana Mozghova smile when they tell us about their day.

- It was so much fun, but very hectic in the beginning. It takes time to get into the tempo in the kitchen, but eventually it was all good, Weronika tells us.
- We had to learn to cooperate. It was difficult at times, since not everyone speaks English, but eventually it was okay, she adds.

Yana tells us it was busy, but pleasant.

- We were serving five dishes in total, and I was responsible for two of them. It was a lot happening at once, to three of the Belgian students helped me. They were super nice, she tells us.

She also mentions the teacher from Belgium.

- He was super cute and funny- and helped us a lot!, Yana says.

Two Belgian students in full focus at the pots during preparation for the evenings dinner.

The girls think it is interesting to hear about the schoolsystem in Belgium.

- There, they have to pay for school and study for six years before they become chefs. We were a bit surprised by that. Here, we only have two years of school before we become apprentices, Weronika says.
- Six years is a long time! I think it is good that we get to start work earlier, Yana adds.

Vegar Asbjørn Williksen describes the day as intence and educational.

- I am very sweaty. This is so unique. As far as I know, this is the first time we get visitors from abroat to this school, he says.
- It is fun to see cultural differences, even though we are not that far apart in Europe.

Good vibes in the kitchen after many hours of preparations. Edel, Weronika and Yana laugh together after a successful service.

He tells us ther aren't necessarily many differences in how they cook the food, but the produce varies.

- The preparation of food seems quite similar. There are mostly different resources we use.

The meeting with the Michelin-chefs made a big impression.

- It's amazing! One of them har two stars- something we have never experienced before. It is inspiring, Vegar says.

We ask if he himself wants to be a star-chef, he replies:

- That would be extremely cool! It takes a lot of work, but it would be fun to have some stars, he says and laughs.
- We will have to redo this interview in ten years, he adds.

Students from YNVS plate the dishes with precision and focus.

Dinner with meaning

After hours in the kitchen, the calm grabbed the room. Now, the dishes were plated, decorates and ready for service. The cafeteria is transformed to a restaurant- with white tablecloths, dimmed lights and excitement in the room.

The evenings menu consisted of seven courses, all inspired by underutilized marine resources. Student have, together with the chefs, developed creative dishes based on mussels, seaweed, and different species fo fish. Every dish was presented like a little piece of art, focused on flavor, sustainability, and local identity.

Among tonights guests were representatives from local businesses, politicians, and management at YNVS.

-We want to shos them what our students can do, and how much potential lie in the resources we disregard, Heidi Hernes says, and looks across the vivid kitchen with a smile.

Vegar Asbjørn Williksen.

Building bridges between regions

Håvard Tangvik, director o the Trøndelag European Office in Brussels, welcomed the guests. He tells us how the project Taste4Skills grew from cooperation between the office in Brussels, YNVS, Val videregående skole, and Hotelschool Ter Duinen in Belgium.

- This project started by coincidence- as we moved offices in Brussels, and happened to share the building with a Belgian Michelin-chef. Then the idea to connect Trøndelag and Belgium came to life- to whos what we can achieve by sharing knowledge, experience and resources.

The guests were impressed

Among the guests for the evening were Brita Lauten Jakobsen and Øivind Pettersen, who were impressed by both the food and the students.

Run-through of the menu before the guests arrive.

- It is amazing to be invited to such an event, Brita said enthusiastically.
- Seven courses, amazing chefs and students who really show a passion for the fiels- it is moving to see. They work intensely, but wear a smile thoughout the whole day.

She adds they would love to have shown this to more people.

- It is such a special experience that I think “wow, I wish more people could see this!”-

Øivind agrees.

- This tasted so good- a lot of flavour, he said happily.

Håvard Tangvik from the Trøndelag European Office held the welcome-speech before service.

Elegant tablesetting and delicate appetizers- beautifully placed and served with a sense for detail.

Two Belgian students serve drinks for the guests.

From the left: Kristine Fagerland, Sunniva Nicolaisen, Øivind Pettersen and Brita Lauten Jakobsen, enjoying the seven course dinner prepared by the students.

Laughter after finishing the service from two Belgian girls.

Students from Hotelschool Ter Duinen.

Belgian and Norwegian students gathered.