



WORKFORCE DEVELOPMENT STRATEGIES

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1. **Institute comprehensive onboarding programs.** Develop structured orientation for new hires covering culture, safety, and expectations.
2. **Provide leadership development programs.** Prepare high-potential staff for eventual management roles.
3. **Support culinary skills certification.** Advocate for certifications in food safety and culinary techniques to add value to the organization and bolster confidence in individual staff members.
4. **Offer mentorship programs.** Pair experienced staff with new hires for guidance, support, and confidence.
5. **Create career pathway mapping.** Show clear progression from entry-level positions to management roles to create hope and motivation for employees wanting to advance in the organization.
6. **Deliver soft skills training.** Focus on communication, teamwork, and customer service, and not just job responsibilities.
7. **Provide paid training and education assistance.** Offer tuition reimbursement for courses and programs, allowing employees the option to further their education and challenge themselves.
8. **Give continuous feedback and coaching.** Provide regular reviews and constructive feedback so employees know where they stand, and can improve their skills if needed.
9. **Consider apprenticeship programs.** Partner with culinary schools for hands-on training.
10. **Offer cross-training opportunities.** Train employees in multiple roles for flexibility, allowing staff the option to dabble in other areas of the business.