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Nossi College Expands Culinary Training as Nashville's Hospitality Industry Faces Critical Chef Shortage

70 Students Now Training to Meet Growing Demand in Nashville's \$10.5 Billion Hospitality Economy
Nashville, TN. -- As Nashville's restaurant scene continues its explosive growth, Nossi College of Art & Design is expanding its culinary training capacity to address the city's critical shortage of skilled chefs and kitchen professionals. With 70 students currently enrolled and 40 graduates expected in 2026, Nossi is helping meet workforce demand across the region's \$10.56 billion hospitality economy.

According to recent industry data, 59% of restaurant operators nationwide report difficulty hiring chefs and cooks, while Nashville's booming hospitality sector—supporting roughly 141,500 jobs across Middle Tennessee—faces especially acute staffing challenges.

"Nashville's restaurant boom has created incredible opportunities, but it's also revealed a major shortage of trained talent," said Chef Russell Ransom, Culinary Chair at Nossi College. "Our students receive intensive, hands-on training so they can step into professional kitchens ready to perform from day one."

Nossi's Professional Accelerated Career Experience (PACE) program provides students with real-world exposure through partnerships with events such as the Sysco Holiday Food Show, Bacon & Barrel Festival, and the Tuna Cutting Ceremony at Schermerhorn Symphony Center. Each culinary student also completes a required internship during their final semester, gaining professional experience and industry connections before graduation.

The program's curriculum is guided by an advisory board of local chefs and restaurateurs, ensuring coursework aligns with Nashville's evolving culinary market. Nossi also collaborates with the Tennessee Hospitality & Tourism Association to support teacher training for ProStart high school programs, helping create a pipeline for future culinary professionals.

"We're not just training cooks—we're developing the next generation of culinary leaders who understand Nashville's food culture and are ready to sustain its growth," Ransom added.

Nossi's two-year Culinary Arts program emphasizes small class sizes, industry mentorship, and practical skill development in two fully equipped commercial kitchens. With enrollment capacity expanded for 2026, Nossi continues to serve as a key partner in strengthening the region's culinary workforce.

About Nossi College of Art

For more than 50 years, Nossi College of Art & Design has been Nashville's career launchpad for creative leaders. Tennessee's only private art college offers associate and bachelor's degree programs in culinary arts, graphic design, illustration technologies, photography, and video. With small classes taught by industry professionals and hands-on learning reinforced through the PACE program—which connects students with real-world creative projects—Nossi graduates gain professional experience working with actual clients. Explore programs at nossi.edu.

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