

CURRICULUM VITAE

MATTI JÄMSEN

Hämeentie 107 b 58, FI-00560 HELSINKI
matti@mattijamsen.com, tel. +358 400 729 099



Born 18 August 1979

■ EDUCATION

2006–2008	Head Chef Programme Haaga institute / Haaga-Helia Polytechnic
2006–2008	Perho, Helsinki Culinary School
2006	International Gastronomy Course, Belgian Hotel School Spermalie
1999–1998	Restaurant Cook Programme, Helsinki City College of Culinary Art

■ WORK EXPERIENCE

10.11.2017 –	Entrepreneur, Gastro Bar Sesonki
15.2.2016 – 10.11.2017	Head of Restaurant Services, Tallink Silja Oy, Helsinki
1.3.2011 – 17.1.2016	Executive Head Chef, G.W. Sundmans and Sundmans Krog, Helsinki
1.10.2010 – 1.3.2011	Consulting Head Chef, K17 Restaurant, Helsinki (A21 Dining)
1.10.2008 – 1.2.2010	Sous Chef, Hotel Brandenburger Hof Berlin, Restaurant Die Quadriga, (one Michelin star)
15.8.2006 – 30.9.2008	Executive Head Chef, Restaurant FishMarket, Helsinki
19.1.2006 – 12.8.2006	Chef de Partie, Restaurant Chez Dominique, Helsinki, (two Michelin stars)
1.2.2005 – 18.1.2006	Chef de Partie, G.W. Sundmans, Helsinki, (one Michelin star)
9.8.2004 – 31.1.2005	Sous Chef, Restaurant Fish Market, Helsinki
1.3.2004 – 1.6.2004	Chef de Partie, Restaurant Bagatelle, Oslo, (two Michelin stars)
1.3.2003 – 1.3.2004	Sous Chef, Hilton Hotel Triaden, Oslo

■ OTHER PROJECTS

1.2.2010 –	Matti Jämsen Oy My own company focused on food consultancy. My clients have been for example: Puljonki Oy, Oulu University of Applied Sciences, Stockmann Oy, Tallink Silja Line, Finnish Ministry of Foreign Affairs and Finnish Ministry of Agriculture and Forestry. I have also managed an exclusive street kitchen at Flow Festival 2015 and at Taste of Helsinki 2015.
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■ TRAINING ABROAD

Restaurant Statholdergaarden, Oslo, Norway, (one Michelin star)
Restaurant Le Canard, Oslo, Norway, (one Michelin star)

■ COMPETITIONS & NOMINATIONS

2017	President of Bocuse d'Or Academy Finland
2015	Chef of the Chefs 2015, Finland
2015	Bocuse d'Or, Lyon, 4th place, Best Meat Dish
2014	Bocuse d'Or Europe, Stockholm, 5th place, Best Meat Dish
2011	Food and Fun 2011, Reykjavik, 1st place
2011	Bocuse d'Or 2011, Lyon, 5th place
2010	Bocuse d'Or Europe 2010, Geneva, 6th place
2009	Bocuse d'Or qualification 2009, Helsinki, 1st place
2007	Head Chef of the year competition 2007, Finland; Finalist, awarded best combination of food & wine
2005	Chef of the year 2005, Finland, 1st place
2001	Chaîne des Rôtisseurs – under 26 years, nat. Competition 2001, finalist

■ ADDITIONAL INFORMATION

Language skills	Finnish, English, Norwegian, Swedish, German
Hobbies	Gym, jogging, fishing
Military service	1998–1999, corporal