

CURRICULUM VITAE

MATTI JÄMSEN

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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

■ RESTAURANTS

1.2.2020 – Entrepreneur, Best Adventure Of The Day Restaurants, Helsinki
1.8.2019 – Entrepreneur, Project Soromnoo, Helsinki
10.11.2017 – Entrepreneur, Gastro Bar Sesonki

■ WORK EXPERIENCE

1.5.2019 – Head of Restaurant, Chalet Ruka Peak, Kuusamo
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.

■ 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