

List of qualifications

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- Current position, Chef consultant Swissotel "The Stamford", Singapore 2010 -
- Promotions in Europe and Asia 2009
- Silver medal in Bocuse D´ Or, World Championship, 2009 in Lyon, France
- Bronze medal in European Championship, 2008 in Stavanger, Norway,
- Restaurant Bagatelle, 2** Michelin, Oslo, Norway
- December 2003 – July 2008 Chef de cuisine.
- Restaurant Pierre Gagnier, 3*** Paris, France
- October 2003 – November 2003
- Chef de partie dessert
- Restaurant The French Laundry 3*** Michelin, Napa Valley, Californien, USA
- February 2002 – September 2003
- Chef de partie poste viande and chef de poste entrée et canapés
- Restaurant Stacey, Stockholm, Sweden
- November 2001 – February 2002
- Set up of Restaurant and sous chef
- Restaurant The Square, 2**, London, Great Britain
- October 2000 – November 2001
- Poissnier and Saucier
- Restaurant Le Canard, 1* Michelin, Oslo, Norway
- September 1999 – October 2000
- Poissonier and Saucier
- Restaurant Acqua , fruits of the sea ;Oslo, Norway
- July 1998 – September 1999
- Poissonier and chef ecailler
- Restaurant Stortorvets, Oslo, Norway
- September 1997 – July 1998

Other education:

Business economy, health and fitness advisor

Personal Trainer Certification 2009, ISSA, International Sports Sciences Association, USA

Schools: Nine year school 1985, Upper Secondary school, Hotel-restaurant 1997, Apprentice-Gondolen 1997, Apprentice Sturekompaniet 1997, Sommelier 2007.