

# Jurgen Cluytmans

## Culinary portfolio / fact sheet

### Born

4 May 1982

### Education

#### ***Ecole Ritz Escoffier, Ritz Paris, Paris, France***

- Workshop "Game - 2 times around";
- Workshop "Fish & Shellfish";
- Oenology workshop "Champagne"

#### ***Le Cordon Bleu, Paris, France***

- Workshop "The Secrets of Macarons";
- Week of Latin America and the Caribbean; Demonstration "Argentine cuisine" by Chef Gaston Stivelmaher;
- Workshop "The art of making sauces and jus"

#### ***CVO Qrios Campus VTI Leuven, Leuven, Belgium***

- Certificate assistant cook "*commis de cuisine*";
- Module "Fish dishes", part of the certificate "Cook";
- Module "Meat dishes", part of the certificate "Cook";
- Module "Regional dishes", part of the certificate "Cook";
- Module "à la carte", part of the certificate "Cook";
- Restaurant Service Modules "Types of service & table settings" and "Welcoming & serving customers", part of the certificate assistant waiter "*commis de salle*",

***In addition:*** Master of Pipeline Technology,  
Avans+, Breda, the Netherlands

Industrial Engineer - Master in Electromechanics (MSc),  
Group T Leuven Engineering College, Leuven, Belgium

### **(Honorary) memberships, qualifications & appointments**

Hospitalier d'Honneur, Confrérie des Hospitaliers de Pomerol, France (2014-)

Membre gastronome, Club Prosper Montagné, France (2018-)

Chevalier, Ordre de Saint-Fortunat, France (2018-)

Membre (gastronome), Club Prosper Montagné, Belgium (2021-)