

JONAS LUNDGREN

Jonas Lundgren
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Award winning chef with 16 years of professional cooking and kitchen management experience.

Leadership qualities and professionalism. Consistent, verifiable records of achievement. Maximizing kitchen productivity and staff performances. Responsible for cost control & staff management.



AWARDS AND SELECTED EXPERIENCE

Awarded with a Silver medal in Bocuse d'Or, World Championship, 2009 in Lyon, France www.bocusedor.com. Vice president Bocuse d'Or Winners Academy www.bocusedor-winners.com. Head coach for Swedish Bocuse d'Or contestant 2016.

Certified Sommelier (Nordic wine)

LIC Personal trainer & fitness food development

Regular guest chef all around the world including recent appearances in: Bangkok, Japan, Taiwan, Malaysia, China, Singapore, Russia, Iceland, Norway and Estonia.

FINE DINING

- Bagatelle restaurant Norway Chef de cuisine 2 Michelin stars,
- The French laundry Napa Valley, 3 Michelin Stars
- Pierre Gagnaire Paris, 3 Michelin Stars
- The Square London, 2 Michelin stars
- Le canard Norway, 1 Michelin star

BROADCAST MEDIA

Kockarnas Kamp, full season, Swedish TV4

Regular appearances as resident chef at Swedens leading morning show, TV4 Nyhetsmorgon
Norges Grillmester – full season, Norwegian TV2

SELECTED WORK HISTORY

- AUGUST 13 – JULY 15 **RESTAURANT YOLO, STOCKHOLM SWEDEN**
EXECUTIVE CHEF AND CREATIVE LEADER
70 seat fine dining, team of 12
<http://www.yolo.se/>
- Responsible for Opening, hiring staff, menu and concept development
- MAY 11 – AUGUST 13 **RESTAURANT JONAS
& JONAS FOOD AND WINE BAR, STOCKHOLM**
OWNER / EXECUTIVE CHEF
70 seat fine dining, 100 seat casual food & wine bar, team of 25 employees
- New opening of two restaurants and daily operation.
Restaurant awarded "Rising Star in Sweden 2012"
and White Guide Top 10 best restaurant
- MARCH 10 – JAN, 11 **SWISSOTEL – THE STAMFORD, SINGAPORE 5*******
EQUINOX & BANQUET
CHEF CONSULTANT AND DEVELOPMENT
150 seat a la carte, high end, team of 25
<http://www.swissotel.com/hotels/singapore-stamford/dining/equinox-restaurant/>
- 2008 - 2009 **BOCUSE D'OR**

www.bocusedor.com
- Silver medal Bocuse d'Or World Championships
Bronze medal Bocuse d'Or Europe
- DEC. 03 – JULY 08 **RESTAURANT BAGATELLE 2****
CHEF DE CUISINE
70 seat fine dining, team of 15
- Responsible full operation of kitchen team
- JUN 03 – NOV 03 **PIERRE GAGNIERE, PARIS 3*****
CHEF DE PARTIE DESSERT
70 seat fine dining, <http://www.hotelbalzac.com/dining/pierre-gagnaire-restaurant/>
- NOV. 01 – FEB 03 **THE FRENCH LAUNDRY, NAPA VALLEY 3*****
CHEF DE PARTIE CANAPE AND MEAT
70 seat fine dining, <http://www.thomaskeller.com/tfl>
- DEC. 03 – JULY 08 **THE SQUARE, LONDON 2****
CHEF DE PARTIE FISH AND MEAT
80 seat fine dining, <http://www.squarerestaurant.com/>



