

World Gourmet Summit 2004



Culinary Masterclasses

*Charles
Tjessem*

Ambassador Chef



Masterchef

**Hosted by
The Fullerton Singapore**

Charles Tjessem has come a long way since his humble beginnings as a dishwasher and later, an apprentice at the Godanlen College of Culinary Arts in Norway. After his military service in 1993, Tjessem chose to be trained at the best restaurant that Norway has to offer - Restaurant Bagatelle. There, Tjessem honed his culinary skills under the expert eyes of Evyind Hellstrom for two years. In 1995, Tjessem moved on to Denmark for a six-month training programme, which saw him wielding his knife at restaurants like Restaurant Saison and Restaurant Christies. He returned to Norway and was shortly offered a position as a food and beverage consultant in the Culinary Institute of Norway, and was promoted to general manager after a year. Tjessem's numerous awards include six gold medals and three silvers medals as a

member of the Norwegian Culinary Team, and the more recent Bocuse d'Or held in Lyon, France, where he was crowned the World Champion.



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