



World Gourmet Summit 2004

Culinary Masterclass



Masterchef

Terje Ness

Ambassador Chef

A true son of Norway, Terje Ness has worked the culinary scene in his homeland since the early days of his apprenticeship in 1987. His impressive resume includes being a chef and instructor with the Culinary Institute of Norway, and *chef de cuisine* of the two-Michelin starred, Restaurant Bagatelle. In addition he snagged the Bocuse d'Or title in 1999 and was named Norway's chef of the year in the same year. The prolific chef then opened his own restaurant, Oro Restaurant & Bar, and was quickly recognised with one-Michelin star. As a member of the Norwegian culinary team, Ness bagged two gold and one silver in the Culinary World Cup 1998 in Luxemburg, one gold and two silver in the American classic 1999, and three gold in the Olympics 2000 in Erfurt, Germany.



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