

Profile

As a trained chef I developed organizational and management skills as well as the capability to be flexible and committed to my work. Combining cooking, working as a tour guide and farming on my land has allowed me to do the things I most like, being in nature, growing, preparing and sharing good food and ultimately preserving the environment through the planting of native trees on a large scale.

Experience

Tour guide, independent, southern Chile 2008-2014
 With Tiuque Expediciones I offer personalized nature and cultural tours in four languages to groups of maximum 4 people. A gastronomy tour is aimed at people who want to learn about the local food and how to prepare it.
 I also work as a freelance guide for Planeta Chile and Chile OffTrack from Santiago, Patagonia Punto Norte and Inti Scheuermann from Puerto varas, Pehuen Turismo and Chiloetnico from Castro and Austral Adventures from Ancud.

Tour guide, Austral Adventures, Ancud, Chile 2006-2008
 During two seasons I worked as a guide and driver for small groups of tourists and as a tour companion for larger groups. I guided mainly in the area of northern Chiloé, Pumalin Park and the area of the Llanquihue lake. With Austral Adventures I had my first experience as a tour guide and I learned a lot from the pioneer in adventure tourism on Chiloé and southern Chile, Britt Lewis.

Hostel manager, Hostal Mundo Nuevo, Ancud, Chile 2005-2006
 At this Swiss owned hostel on Chiloé I was in charge of welcoming the guests, helping them with information about the area and managing the reservations. I helped with the general maintenance of the building and keeping the garden in good shape.

English teacher, independent, Ancud, Chile 2005-2006
 During my free time in the hostel I taught English to several small groups of children and adults. There were 35 students in total with a variety of levels, from beginner to advanced.
 Thanks to this work I met a lot of local people who became friends and helped me to settle on the island.

World Wide Opportunities on Organic Farms Volunteer, Spain 2003-2005
 On 4 different farms in Spain I worked on a variety of jobs in and around the garden or field. I helped with the building of a green roof, the demolition and reconstruction of an old stone barn and the repair of fences and farm tools. As a chef I was asked in most places to cook the meals for the family and fellow workers as well.

Sous-chef, Taverne de Lelie, Diest, Belgium 2001-2003
 During my studies at the Lessius University of Antwerp I worked as a chef during the weekends to pay for my studies and living expenses. In this typical Belgian 'taverne' where you can eat fresh waffles and home made ice-cream I was the second chef during the weekends in charge of the salads, snacks and entrees.

Commis, later Sous-chef, Restaurant Pasta Come a Casa, Leuven, Belgium 1996-2000
 In this Belgian-Italian restaurant I was in charge of all the food preparation in the morning, the two daily services and the clean up of the kitchen after every service.

Education

HVT University of Antwerp	Spanish and Portuguese translator course	2001 – 2002
Lessius University of Antwerp	English and Spanish translator course	2000 – 2001
Bakery school Hasselt	Pastry baker and chocolatier	1995 – 1996
Hotel school 'Ter Duinen'	Chef – waiter – sommelier	1992 - 1995
Hotel school Wemmel	Chef – waiter	1989 - 1992

Additional courses

First aid by 'Mutual de seguridad' Chile

September 2012

First aid by Belgian Red Cross

March & April 2006

TEFL International certificate, EBC Buenos Aires

February 2006

Arabic language course, Fez, Morocco

January 2004