

# GUUS GOOSSENS

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Date and place of birth – 9<sup>th</sup> of April 2000, AALST

Nationality – Belgium

Sex – Male

Marital status – Never married/ single

Application ID number – 1801

## Skills

In my nature, I am someone who will adapt quickly to a new team and working environment. I like taking my responsibility and will use my capacities to the full. I like being in my kitchen but sometimes I want to make contact with customers too.

## Education

2012-2018

Hotel, Hotel-en Toerismeschool Spermalie, Brugge.

## Work experience

June 2018 – Present day

I work as a cook at the restaurant “Sir Kwinten” in Lennik.

2015 - June 2018

3 years of weekend work and vacation job at “Krekelhof” in Gooik.

12<sup>th</sup> of June – 23<sup>th</sup> of July 2017

6 weeks of a school internship at “Likoké” (with 1 Michelin star) in Les Vans, France

28<sup>th</sup> of February – 4<sup>th</sup> of March 2017

1 week of internship by winning the cooking contest “Proefmei” at the restaurant “FG” (with 2 Michelin stars) in Rotterdam, The Netherlands

31 October – 5<sup>th</sup> of November 2016

1 week of voluntary internship at the “FG” restaurant in Rotterdam, The Netherlands

27<sup>th</sup> of April – 8<sup>th</sup> of June

6 weeks of a school internship at “La Trinité” in Sluis, The Netherlands

## Prizes and Awards

I have won the contest “Proefmei” in Bergen Op Zoom (The Netherlands) on 27 may 2016.

I have been selected to join the “Young Chefs Team” of Belgium. With this team, I won 2 silver medals and achieved a 9<sup>th</sup> place at the Villeroy & Boch Culinary World Cup Luxembourg which took place from the 24<sup>th</sup> till the 28<sup>th</sup> of November 2018.

## **Languages**

Dutch – Native language

French – good knowledge

English – moderate knowledge

German: basic knowledge