



Chef Gert De Mangeleer & Maître Joachim Boudens  
Hertog Jan\*\*\* Restaurant Group – Culinary projects

Loppemsestraat 52 - 8210 Zedelgem - Belgium

[www.hertog-jan.com](http://www.hertog-jan.com)

***#continuity #innovation #ecological respect #European top  
#structured mentorship #Community sense***

**“Simplicity isn’t simple”** is the motto of these two golden boys. Since more than a decade they determine the standard of contemporary gastronomy in Belgium. Since 2014 they are housed in an impressive historical farmhouse, just outside Bruges, surrounded by a spacious garden with organic herbs, vegetables and flowers. They are the leading examples for new talent in Belgian gastronomy.

In 2019 they start a new chapter in their culinary projects. The 3 Michelin restaurant in the farmhouse is transformed into a prep kitchen and a culinary laboratory. Here the chef and the kitchen team will develop and prepare new menus and concepts for two of their restaurants in the city centre of Bruges and for other projects.

An internship at Hertog Jan\*\*\* Restaurant Group offers you the opportunity to participate in the preparation and the development of new products. For long term internships (3 to 6 months) students can combine a learning experience alongside chef Gert De Mangeleer with an internship in a new fine dining concept Bar Bulot in Bruges and the contemporary gastronomy project L.E.S.S\*, where tapas and street food are transformed in exquisite gastronomy. This is a unique opportunity to experience different aspects and approaches in kitchen and pastry to the organisation of modern gastronomy.

Both Chef Gert De Mangeleer and Maître Joachim Boudens, together with their team, excel in the mentorship and training of young professionals.

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**References:**

- \* Gert De Mangeleer : chef and co-owner since 2005, Best European Chef 2014
- \* Joachim Boudens : host and co-owner since 2005, First Sommelier of Belgium 2005, Belgian Beer Ambassador 2013
- \* Restaurant Hertog Jan had 3 Michelin stars and had a quotation of 18,5/20 in Gault&Millau
- \* Partner in Master Talent training programmes since 2015.

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**Training programmes offered:**

1 to 6 months Work Based Learning programmes for kitchen, pastry & desserts and service.

[Apply here](#)