



Chef Marijn Coertjens  
Pâtissier & Chocolatier

Burgstraat 151, 9000 Gent - Belgium

[www.marijncoertjens.be](http://www.marijncoertjens.be)

***#creativity #art work #taste #craftsmanship #chocolate variations  
#bridging traditional techniques and contemporary styles***

Chef Marijn Coertjens has an international reputation for his chocolate sculptures and pastry art works. He started his career as a pâtissier in the best gastronomy houses in Belgium. Step by step he turned to chocolate creations. His creativity has resulted in awards in some international contests and championships.

Each of his pastry creations has a surprising story. Each chocolate is a piece of art with a surprising taste experience with flavours from different continents. He searches for the perfect balance in flavours, time and time again. He selects the best chocolate variation for each new creation. No wonder he loves to work with origin chocolate.

Students will discover contemporary approaches to present classic desserts and pastry. They will learn innovative techniques to develop perfection in the use of the finest ingredients.

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**References:**

Owner and Chef since 2016

Belgian Chocolate Masters 2007 & 2015 Gold Medal

Coupe du monde de la Pâtisserie 2011 Bronze Medal

World Chocolate Masters 2015 Bronze Medal

Partner in Master Talent training programmes since 2021

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**Training programmes offered:**

1 to 6 months Work Based Learning programmes for pastry chefs and chocolatiers

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