



Chef Rudi Van Beylen

Hof ten Damme

Hoog-Kallo 4 - Kallo - Belgium

www.hoftendamme.be

#Innovation #Catering #NorthSeaChef

#Passion #Q2 #Banqueting

Hof ten Damme embodies all that banqueting at the highest level represents. Chef Rudi Van Beylen and his wife Dominique Cocquyt are renowned for the unique culinary experiences they create for the events in the prestigious and historic location at Hof ten Damme. This is the result of an international learning journey with some of the best chefs of their era, such as Heston Blumenthal (The Fat Duck) and Ferran Adrià (El Bulli).

Rudi Van Beylen is a culinary entrepreneur and innovator pur sang. His passion for quality products and sustainability in gastronomy has inspired him to start the North Sea Chefs project. His search for a better method to organise plating and dressing during banquets has led to the development of the Q2 system, an innovation that is now used in catering in banqueting worldwide. Together with his friend Ferran Adrià he developed a range of new kitchen products. As a result of this success he started a new project R&D Food Revolution.

Students that are looking for a mentor with an international network, who want to learn all there is to learn about banqueting at the highest level, there is only one place to be: Hof ten Damme, with chef Rudi Van Beylen.

References:

Owner and chef since 1999

Co-founder of the [Nort Sea Chefs](#)

Partner in Master Talent training programmes since 2018

Training programmes offered:

1 to 6 months Internships & Work Based Learning programmes: Kitchen (K) & Service (S)

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