



Chef Roger van Damme

Restaurant Het Gebaar

Leopoldstraat 24 – 2000 Antwerpen - Belgium

www.rogervandamme.com

***#multifunctional #godfather of the molecular pastry #innovation
#social media influencer #broadminded #culinary researcher***

Pastry chef Roger van Damme began his career as a pastry chef and was coached by Albert Adria – El Bulli. His personal and unusual approach – from pastry chef to Michelin starred chef- and his constant quest to refinement make him not only the best pastry chef of the region but also a leading culinary researcher. His recipes are masterly and very well thought through. This unique feature made him one of the most famous TV chefs in the region. He can definitely be named the godfather of the molecular pastry. He regularly travels the world to give workshops and to broaden his horizon.

Roger van Damme was a DJ as a teenager. Hence he is a big fan of the Tomorrowland festival. Every year he develops a dessert for the People of Tomorrow! One year he used a food printer to create a butterfly. Innovation is a part of his DNA. The key to his success: focus, eye for detail and a drive for perfection.

References:

Founder, owner and chef since 1994

[Michelin](#) *

[Gault&Millau](#): 18/20 & Chef of the Year 2010

Member of the [Mastercooks of Belgium](#)

Belgian Pastry team Coupe du Monde Lyon 2007 Gold

World's Best Pastry Chef Award 2017

Partner in Master Talent training programmes since 2015

Training programmes offered:

1 to 3 months Work Based Learning programmes for chefs de partie & sous chefs

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