



Chef Marcelo Ballardin

Restaurant OAK

Hoogstraat 167/001 – Ghent – Belgium

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

***#international #gastronomy #informal #soulontheplate  
#flavorbomb #lekkerlekker***

OAK Restaurant is located just in the heart of culinary Ghent.

Head chef Marcelo found his true passion in the kitchen. Inspired by his Brazilian/Italian origin and his many travels, he runs an contemporary kitchen in Oak, in which flavor & combinations are its signature. Mostly, seasonal- and daily fresh products are being used. Every dish consists of just a few ingredients and the way they are processed makes them high in flavor.

The OAK team is an enthusiastic team. Together we try to provide an ultimate experience in flavor for our guests in a comfortable and informal setting. Each member of the team is equal important in that process where we have an open communication and are eager to learn, also from each other.

Working in OAK, also as an intern, requires the ability to work hard, a good dose of perseverance, but most of all a positive attitude. Due to the smallness of the team you will see and do different aspects of the kitchen or service.

As our kitchen is internationally inspired we are looking forward to welcoming interns from throughout the world!

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**References:**

Marcelo Ballardin: chef & co-owner since 2014

[Michelin\\*](#)

[Gault&Millau:](#) 16/20

Winner of the [Korean Food Battle 2018](#)

Partner in Master Talent training programmes since 2018

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**Training programmes offered:**

1 to 6 months Internships programmes: Kitchen (K) and Service (S)

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