



Chef Ferdy Debecker

Restaurant Eyckerhof

Spuistraat 21, 2880 Bornem - Hingene - Belgium

www.eyckerhof.be

#tradition #simplicity #taste #craftsmanship #Bocuse d'Or #mentor

Chef Ferdy Debecker is a reference in the Belgian gastronomy. He was the first Belgian chef to win the prestigious Grand Prix August Escoffier and he won a bronze medal in the Bocuse d'Or contest. He started his career in reputed star-ranked restaurants around Europe. In 1987, he and his wife Ann opened their own restaurant Eyckerhof.

"We always return to the sources of classical cooking". A quote that types this chef. But he knows to add a personal touch like no other can. His classical French kitchen style is contemporary at the same time.

Chef Ferdy Debecker has built an international reputation as a trainer and mentor for young talent. He is a coach of the Belgian Bocuse d'Or team and a partner in the Boiron internship programme for young talents. There is no better place to develop your kitchen skills in every detail.

References:

Owner and Chef since 1987

[Michelin](#) *

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

Grand Prix International Escoffier

Bocuse d'Or: Bronze medal in 1999 / President of association of the Bocuse d'Or winners

Partner in Master Talent training programmes since 2017

Training programmes offered:

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

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