#finestfriendlyhotel #michelin #finedining #topservice #teamworkmakesthedreamwork #purepassion

Tim Meuleneire, leading chef of Restaurant FRANQ, is a well-known name in Gastronomy in Belgium. At a young age already his talent was spotted. He started his passion as a young dreamer going to Catering College Ter Duinen in Koksijde. After graduating he opened in 2007 his own restaurant **De Koopvaardij**. The same year he became Young Topchef of Flanders in Gault Millau. The year after he celebrated his success by receiving his First Michelin Star in his restaurant De Koopvaardij.

In 2010 he became First Chef of Belgium at the competition Prosper Montagnée. In 2017 he started to work in Restaurant FRANQ as leading chef and built the restaurant from scratch, in 2018 he did it again and received his First Michelin Star for Restaurant FRANQ one year after opening. The same year Hotel FRANQ, where the Restaurant is situated, received the luxury flag Relais & Châteaux.

Tim is a strong, creative and leading chef. He is very much looking forward to welcoming you as a trainee in his team. Under the leading arm of Willem, First Sommelier of Belgium in 2010, the service in restaurant can be taught. Learn to serve like a pro and become the host you always wish to be. Gain information, strength in the trade and work in a team of friends.

Feel like you are ready for a guest service journey in the boutique hotel Franq? Marijke, our Guest Service Manager is more than happy to introduce you in the world of hospitality at the front desk.

WELCOME in the FRANQ family, FRANQIE!

References:

Michelin *

Gault&Millau 14,5/20

Chef Tim Meuleneire: Young Chef of the Year 2007 / First chef Prosper Montagnée 2010

Maître Willem Van Den Broeck: 2010 First sommelier Prosper Montagnée 2010

Partner in Master Talent training programmes since 2019.

Training programmes offered:

1 to 6 months work based learning programmes for hospitality, service and kitchen.

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