



Maxime Ulens

HEAD CHEF

Holder of the Swiss CFC Equivalence

✓ Available immediately for multi-day technical trials

Contact

+32 489 657 111

maxime.ulens@proton.me

Domiciled in the Cross-Border area – FRANCE. Eligible for G Permit.

maximeulens.eu

PROFILE

Hands-on Chef de Cuisine, forged by the exacting standards of renowned fine-dining establishments (Pujol***, Hiša Franko***) and high-volume management. From maintaining kitchen equipment to steering Food Cost, my legitimacy has been built at every station. Objective: To establish myself in Switzerland with a builder's mindset.

Ready to join your brigade as a Sous-Chef or Chef de Partie to absorb your standards, understand the culture, prove my worth at the pass, and climb the ranks through

COMPÉTENCES

- Culinary Engineering & R&D: Thermomix, Pacojet, sous-vide cooking, Rational.
- ERP, POS & Tech Management: Digital operations via Odoo and Lightspeed.
- Leadership & HR Operations: Digital schedule management (Agendrix).
- Finance & P&L: Food Cost optimization.
- Safety: European HACCP standards.

AWARDS & DISTINCTIONS

Excellence Endorsement	May 2026
<i>Accredited and personally supported by Two-Star Michelin Chef Eddie Van Maele for my Executive Chef positioning.</i>	
Exclusive Chef	Nov 2022
<i>National Academy of Cuisine Belgium (ANC)</i>	
Best Young Walloon Chef – Silver	Apr 2021
<i>IFAPME Professional Institute</i>	
Best Young Chef of Belgium – Gold	Mar 2019
<i>Chaîne des Rôtisseurs</i>	

PROFESSIONAL EXPERIENCE

Chef de Cuisine Jun 2023 – Present
THRM Hotel Group – Brussels, Belgium

Direction of culinary operations for the group, assigned to premium establishments: La Table de l'Ermite (Celles) and Le Saint Hadelin (Houyet).

- Operational Direction: Full charge of culinary production and pass management (up to **110 covers/day** combined).
- Menu Engineering: Autonomous creation of **bistronic and fine-dining menus**, recipe costing (fiches techniques), and seasonal renewals.
- Financial Management (P&L): **Strict Food Cost control** and direct negotiation with local suppliers to optimize gross margin.
- Management & HACCP: Recruiting, training, and leading a **brigade of 6 to 8 staff members** in strict compliance with European hygiene standards.

Sous-Chef then **Chef de Cuisine** Apr 2018 – May 2023
BRC & FMGE Groups – Wallonia, Belgium

Operational management of high-volume services and development of the signature concept "Ekosis 2.0" (**featured in the Michelin Guide Europe**).

International Immersion & Advanced Training:

- Pujol (***) – Mexico City** (Dec 2020 – Jan 2021): Intensive operational immersion under ultra-high pressure (9th Best Restaurant in the World) and mastery of avant-garde techniques.
- Hiša Franko (***) – Slovenia** (May 2020 – Aug 2020): Under Head Chef Leonardo Fonseca. Mastery of advanced fermentation techniques and foraging.

Chef de Partie Tournant Aug 2017 – Mar 2018
L'Estaminet Forrières, Belgium

GDaily culinary operations management and direct support to the command line during high-volume services, ensuring production fluidity.

Demi-Chef de Partie Sep 2016 – Jul 2017
KOKEJANE – Durbuy, Belgium

Execution of prestigious fine-dining services in a highly demanding gastronomic environment, significantly developing advanced plating techniques.

Detailed previous experiences (Waldorf Antwerp, El Molino Spain) available upon request.

LANGUAGES

French – Spanish – English – Dutch : Complete mastering

German : Limited Working Proficiency

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EDUCATION & CERTIFICATIONS

Higher Diploma in Culinary Arts & Executive Chef Training 2019 – 2021

IFAPME Libramont-Chevigny, Belgium
Graduated with Excellence (Valedictorian).

Hotel & catering Management Diploma (Accelerated) 2019

IFAPME Marche-en-Famenne, Belgium.

Higher Secondary Education Certificate in Hospitality 2015 – 2019

ICA Libramont, Belgium

Additional Certifications: European Food Safety/HACCP Certifications.

EXCELLENCE REFERENCES

Confidentiality Note:

The Chefs mentioned below have expressly consented to be contacted as references. They remain at your full disposal to attest to my technical and managerial skills, exclusively for the recruitment period from December 2027 to March 2028.

Chef Eddie Van Maele**

Two-Star Michelin Chef | Excellence Endorsement & Mentor

- 📞 Tel : +66 76 543 210 (Phuket, Thailand : UTC+7)
- ✉ Email : ejvanmaele@hotmail.be

Chef David Linares***

Chef de Cuisine, Pujol*** (World's 50 Best - Mexico City)

- 📞 Whatsapp : +52 1 871 329 4380 (Mexico CDMX, Mexique : UTC-6).
- ✉ Email : rosario@grupoolvera.com (Please explicitly state "Attn: Chef David Linares" in the email subject line)

Chef Leonardo Fonseca***

Head Chef, Hiša Franko*** (World's 50 Best - Kobarid, Slovenia)

- 📞 Tel : +386 53894110 (Bovec, Slovenia : UTC+2) - (Switchboard: please mention the extension code "3821" to be connected directly to the Chef).
- ✉ Email : leofonsecaacelis@hotmail.com

APPLICATION FILE: LIST OF ANNEXES

- Annex 1: Excellence Endorsement – Recommendation Letter (Chef Eddie Van Maele).
- Annex 2: International Advanced Training Certificate (Pujol***).
- Annex 3 - 4 - 5: IFAPME Diploma, Mención Excellence (Valedictorian / 1st of promotion) & Results Summary.
- Annex 6 - 7: Professional Affiliation Certificates (Active Member ANC & Chaîne des Rôtisseurs).
- Annex 8 - 9: Employment Certificate (THRM Hotel Group).
- Annex 10: Certificate of Swiss CFC Equivalence (SEFRI).

I hereby certify on my honor the accuracy of the information provided above. Additional references are available upon request.

Done at Celles, on 13/12/2027

Maxime Ulens

