



## Mathias Dahlgren - Curriculum Vitae



1985-1987

Restaurant school, Umeå

1989

Military service in the marine

1991

Game chef of the year

1993-1996

Member of the Swedish Culinary team

1994

Opens restaurant Fredsgatan 12

1995

Leaves restaurant Fredsgatan 12

1996

Opens restaurant Bon Lloc.

1997

Winner of Bocuse d'Or in Lyon.

Chef of chefs in Sweden.

Member of the Swedish Academie Bocuse d'Or.

Restaurant Bon Lloc receives one star in the guide Michelin.

1998

Receives gold medal from the Gastronomic Academy in Sweden.  
Member of the Academie Bocuse d'Or.

1999

Chef of chefs in Sweden.

2001

The Mathias Dahlgren cookbook is awarded as the best cookbook in Sweden all categories.

2002

Chef of chefs in Sweden.

2004

Chef of chefs in Sweden.

The Bon Lloc cookbook is awarded as "The World Best Innovative Cookbook" at the World Gourmand Cookbook Award in Barcelona

2005

Restaurateur of the year in Sweden (Swedish Elle).

Member of honor in the Sandahl foundation (Gastronomic club).

Werner of the year. (Honour price)

Honorary member of the Swedish Chef of the year society.

Restaurant Bon Lloc closes.

2006

"Chef on the road 2006" by Travel & Living of the Discovery channel

2007

Opens restaurant Mathias Dahlgren in Grand Hotel Stockholm

President of the Swedish Academie Bocuse d'Or

2008

Receives 1 Michelin star and rising for two for Mathias Dahlgren restaurant.

Best new restaurant in the world by Wallpaper Magazine.

Chef of chefs in Sweden.

Chef de l'Avenir

Professor in Gastronomy at the University of Umeå, Sweden

2009

Receives 2 Michelin stars for Mathias Dahlgren Restaurant

Receives 1 Michelin star for Mathias Dahlgren Foodbar

Best Restaurant in Sweden award by White Guide

*What is EHF?*

The European Hospitality Foundation (EHF) was created in 2006 and its objective is to finance non-profit projects related to HOTREC's activities. For more information: <http://www.hotrec.eu/about-us/european-hospitality-foundation.aspx>