

# Joris Vanhee



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## Professional Experience

1986	<b>Confectioner's shop Vandebroek</b> , Brussels, pastry cook
1987	<b>Confectioner's shop Savat</b> , Brussels, pastry cook
1988	<b>Confectioner's shop Van Eycken</b> , Brussels, pastry cook
July-August 1989	<b>Hotel Terrace</b> , Swiss, work placement ( 2 months)
August 1990 -June 1994	<b>Confectioner's shop Dauwe</b> ,Mechelen, Belgium, pastry & bakery
August1994-June 1995	<b>Confectioner's shop Van Dender</b> , Brussels, pastry cook
August 1995	<b>Confectioner's shop Helmstetter</b> , Colmar, France, baker
1996	<b>Hotel Lissabon</b> , Portugal, pastry cook
Sept.1995 – Jan. 1996	<b>Confectioner's shop Debailleuil</b> , Brussels, pastry cook
Feb. 1996 - July 2000	<b>Confectioner's shop Mahieu</b> , Brussels, pastry, bread & chocolate
Aug. 2000 – July 2001	<b>Confectioner's shop Creades</b> , Beernem, pastry, marzipan, ice
June 2002	<b>Confectioner's shop Boule'mich</b> , Tokio, (Japan)
Aug.2001- Oct. 2004	<b>Confectioner's shop Paul</b> , Nazareth, pastry chef
Nov. 2004 - April 2005	<b>Confectioner's shop St Anna</b> , Zottegem, pastry chef
May 2005 - March 2007	<b>Confectioner's shop Doel</b> , Ibaraki, Japan, pastry chef
April 2007 - ...	<b>Puratos Group</b> , Tokyo, Japan, Technical Advisor Director

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## CONTESTS

1993	Euroba marzipan	laureate
1993	Euroba shop window	laureate
1993 may 6	Fonds Arthur Trogh	SILVER MEDAL
1993	George Boute	BRONZE MEDAL
1994 may 4	PIVA –cup	GOLD MEDAL
1995	Prix-d'artistique	BRONZE MEDAL

1995 march	Mandarine Napoleon Belgium	SILVER MEDAL.
1998 April	George Boute	GOLD MEDAL
1999 Feb.	Charles Proust , Paris	BRONZE MEDAL
2001 April	Mandarine Napoleon Belgium	GOLD MEDAL
2002 Sept.	Prosper Montagné chocolate	SILVER MEDAL
2003 March 23-26	Artistic Ice cream world championship, Italy, Turin	SILVER MEDAL world's vice champion of artistic Ice cream, Turin

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