

# ALLAN SCHULTZ DLUZEN

CUMMIS : 1985-1989 : DET KGL. DANSKE HAVESELSKAB V/ROY HURTIGKARL & HOTEL ØSTERPORT & RESTAURANT SAISON V/ERWIN LAUTERBACH (1 MICHELIN STAR), COPENHAGEN.

CHEF DE PARTIE : 1989-1990 : RESTAURANT BELLE TERRASSE V/RENE BOLVIC, TIVOLI, COPENHAGEN.

CHEF DE CUISINE : 1990-1991 : ROYAL DANISH EMBASSY, CHICAGO EMPLOYED BY AMBASSADOR NIELS LASSEN (PRIVATE AND BANQUET CHEF), COPENHAGEN.

CHEF DE CUISINE : 1991-1994 : CAFÉ VICTOR, COPENHAGEN.

CHEF DE CUISINE : 1994-1995 : RESTAURANT BOSERUPS KÆRLIGHED, COPENHAGEN.

CHEF DE CUISINE : 1995-1996 : RESTAURANT TECNES.

CHEF DE CUISINE : 1996-1997 : RESTAURANT O2 & RESTAURANT OLSEN, COPENHAGEN.

CHEF DE PARTIE : 1997-1998 : RESTAURANT PINOT BISTRO "THE VALLEY", HOLLYWOOD, CALIFORNIA.

CHEF DE CUISINE : 1998-2000 : RESTAURANT KONRAD, COPENHAGEN.

CHEF/OWNER : 2000-2002 : RESTAURANT SCHULTZ, COPENHAGEN.

EXECUTIVE CHEF/SUPERVISOR: CAFÉ VICTOR/RESTAURANT COPENHAGEN, COPENHAGEN.

EXECUTIVE CHEF/SUPERVISOR : 2002-2003 : CAFÉ SOMMERSKO & CAFÉ DAN TURELL BISTRO, COPENHAGEN.

EXECUTIVE CHEF : 2003 : RESTAURANT LA COCOTTE, COPENHAGEN.

(4 STAR HOTEL. FINE DINING RESTAURANT AND BANQUET, 3000 PAX).

HEAD CHEF/EXECUTIVE MANAGER : 2003-2005 : THE DINING ROOM, COPENHAGEN.

DIRECTOR OF GASTRONOMY & MARKETING : 2011-2012 : VEJRØ APS.

HEAD CHEF : 2012-2013 : PIIL & CO, DYREHAVEN, KLAMPENBORG.

HEAD CHEF : 2013-2014 : JOSTY HOTEL, FREDERIKSBERG, COPENHAGEN.

CO-FOUNDER/OWNER : 2014-2019 : DAGENS MÅLTID A/S.

CHEF/OWNER : 2020- : PARSLEY SALON (GASTROMOBILE APS), HELLERUP PARK HOTEL, HELLERUP.

## ADDITIONAL/SIDE PROJECTS

CHEF/OWNER : SCHULTZ GASTROMOBILE, CONSULTING AND DEVELOPING. TEACHING, TEAMBUILDING, CATERING (WWW.SCHULTZGASTROMOBILE.DK).

CONSULTING : LUFTHANSA – TASTE EUROPE 2001 : REPRESENTATIVE FOR SCANDINAVIA, CREATING 1ST CLASS AND BUSINESS CLASS MENUS WORLDWIDE.

## BOOKS:

THE PRETTIEST CHEF IN COPENHAGEN (1999)

DISTRIBUTED IN DENMARK, UK AND GERMANY.

NEW SCANDINAVIAN COOKING (2000)

DISTRIBUTED ALL OVER EUROPE IN 30.000 COPIES.