

Hilmar B. JONSSON

UNITED STATES OF AMERICA

HÔI AN
INTERNATIONAL



FOOD
Festival

Professional History:

- 1942 Born in Isafjordur, Iceland Oktober 25th. 1942
Wife: Elín Káradóttir, gone , son: Jón Kári Hilmarsson, daughter: Gyða Björk Hilmarisdóttir.
- 2008-2014 From May, the Vice president of "WACS". The World Association of Chefs Societies. 93 Countries and 10 million chefs. Now 110 countries and 12 million chefs.
- 2012 Honorary member of the Canadian Chefs Association.
- 2015 Made a Fellow Member of the Golden Toque.
- 2016 Made an honorary lifetime member of WACS.
- 2017 Awarded to be the Tradesman of the year in Iceland. The first chef in Iceland to get that honor.
- 1989-2012 Corporate Chef for Iceland Seafood Int. now ICELANDIC USA. Traveled all over the USA, also many European countries doing seafood seminars for Chefs and sales people. Worked at Food Shows, educated students in Culinary Schools and did seminars for Chefs Associations and ACF.
Icelandic was USA sold to Canada Dec. 2011.
- 1987-1990 Founded "Matreidsluskólinn OKKAR" (Our Cooking School) Offered 25 different cooking courses for non-professional people and Chefs.
- 1981-1988 Founded "Gestgjafinn" the first and still the only food, wine and traveling magazine in Iceland with my wife Elin. Became the second best selling magazine in Iceland, from the first issue and now is the bestselling one.
- 1971-1982 Food, Beverage and Restaurant Manager at Hotel Loftleidir, Reykjavík. Was responsible for two high class restaurants and nine Meeting Rooms. Managed a staff of 60-100 people.
- 1970-1971 Worked as a Executive Chef at Hotel Esja from opening June 1st. Planned the kitchen and other cooking facilities with the architect.
- 1969 A Master Chef certification June 12th. Master Chefs degree, CMC takes seven years in Iceland and is the highest step in chefs education, similar as in most European countries.
- 1966-1970 Worked as a cook at Hotel Loftleidir, Reykjavík, Iceland from the opening of the hotel May 1st 1966. Hotel Loftleidir was at that time the biggest and busiest hotel in Iceland.
- 1966 Graduated as a cook from The Icelandic Culinary Institute. (The Hotel and Culinary School of Iceland) A cooks education takes for years in Iceland thereof, twelve months in a culinary school.
- 1962 Started as a apprentice at Matstofa Austurbæjar. My Master Chef was Ragnar Gunnarsson. Worked also at Hotel Saga and Hotel Valholl during the four years' term.

Other points of interests:

- 1986-1992 President of the Icelandic Chefs Association.
- 1984 Awarded "Gordon Bleu by the Icelandic Chefs Association.
- 1979 Awarded an Honorary Award "Gordon Rouge" by NKF for my work in the interest of Icelandic Chefs. This is the highest honor a chef can get in the Nordic Country's. The NKF is a joint Federation of Chefs Associations from Norway, Sweden, Finland, Denmark and Iceland.
My Award was for being one of the founders of the Icelandic Chefs Association and start communicating with other Chefs Associations in other country's and my work for better chefs education in my country.
- 1978 Member of the first Icelandic Culinary Team who competed in an International competition in Copenhagen Denmark. There were 13 Nations competing. The Icelandic team won two Gold.

- 1972 One of founders of the Icelandic Chefs Association. Was on the board for 22 years there of precedent for six years. Also on the board of NKF (Nordic Chefs Federation) for many terms.
- 1980-1992 Official Chef for Ms. Vigdis Finnbogadóttir the President of the country of Iceland for 12 years both in Iceland and when she traveled abroad. Cooked for 11 head of state and more than once for many of them. Cooked for Queen Elisabeth and President Bush when he came to Iceland as a Vice Precedent.
- 1970-1991 Responsible for most Icelandic Promotions held for Icelandair, The Icelandic Tourist Board and The Icelandic Export Board in Europe, Asia and America. Have visited 54 countries and 49 states in USA. My seafood seminars give 3 points for further education in USA. Approved by the ACF. Have received the Service Orders (Medallions) from the presidents of Iceland, Finland, Spain, Italy and The Queen of England.
- 2012 Jun 6th made an Live Honorary member of the Canadian Chefs Association.
A member of ACF, RCA, NKF & Icelandic Chefs Association and Virginia Chefs Association in USA.
- 2014 Inducted in to the Honorable Order Of The Golden Toque. September 15 in Colorado Springs. Told to be the Highest Chefs Club in the USA.
- 2017 Awarded to be the Tradesman of the year in Iceland. The first chef in Iceland to get that honor

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