



Chef Klötzke has a passion for the Swedish culinary heritage and is famous for his modern interpretation of the traditional SMÖRGÅSBORD.

Klötzke is a professor in gastronomy at the Umeå University, Sweden and was the team manager for the Culinary Team Sweden, winning the Culinary Olympics in 2000 and 2004 as well as the Culinary World Cup 2002.

He is also the Chairman of the WACS World Chefs Culinary Competition Committee and since 2002 the culinary advisor to the Nobel Banquet Dinner in Stockholm organized in December every year.

Employment

- Owner and restaurant manager at Flottaren in Vansbro, Sweden 1973-91
- Partner and restaurant manager at Rådhuskällaren in Falun, Sweden 1990-92
- Partner at café Banken in Falun, Sweden 1991-93
- Restaurant manager at Loka Brunn 1993-97
- Restaurant manager at Högbo Brukshotell in Sandviken, Sweden 1997-99
- Managing Director Högbo Brukshotell, Sandviken, Sweden 1999-02
- Professor of gastronomy at Umeå University, Sweden 1999-
- Working Member of the Board at Gripsholms Vårdshus, Mariefred, Sweden 2003-04
- Managing Director at Gripsholms Vårdshus, Mariefred, Sweden 2004-06
- Owner of Klötzke Gastronomi AB 2007-

Education and Training

- Sandviken School of Catering 2 years
- Chef at the Savoy Company, London 1 year
- Chief supervisor of chefs during military service in Östersund 1 year
- Hotel accounting and book-keeping Handelsskolan, Stockholm 1 year
- Swedish Hotel Union's restaurant and bar, Lucerne, Switzerland 2 years

Honours and Accolades

- Game Chef of the Year 1986
- Chef of the Year 1986
- Dessert Chef of the year finalist 1987
- Gold medal from the Academy of Gastronomy 1992
- Medal of Honour from Swedish Master Chef's Association (SKCF) 1992
- Lilla Sällskapet Smaksked 1995
- Gordon Rouge Medal for Master Chefs in Scandinavia 1995
- Werner prize 1996
- Kajsa Warg 1997
- Tore Wretmans Medal of Honour for Swedish Master Chefs 1999
- Overall winner of Salon Culinare with the National Culinary Team, Basel 1999
- Gyllene Gaffeln prize 2000
- Swedish Master Chef Golden Pin 2000
- Overall winner in The Culinary Olympics with the National Culinary team 2000
- Sweden's Tourist Promotor of the year, Heja Sverige prize 2000

- Sweden's Culinary Ambassador, nominated by the Government 2001
- Featured in Swedish Postal Service gastronomic stamp collection 2002
- Overall winner in The World Culinary Cup with the National Culinary Team 2002
- Overall winner in The Culinary Olympics with the National Culinary Team 2004
- Honouree award for life time gastronomic achievements
- Swedish Restaurant Gala 2008
- Lifetime honorary member of WACS 2014
- Honorary doctor at the University of Gastronomy in Umeå, Sweden 2014

Board of Directors and committee representation

- Member of Swedish Bocouse D'or Academy 1991-2004
- Member of Sweden's Master Chefs Association (SKCF) 1995-2000
- Committee member for Chef of the Year Association 1996-
- Chairperson for Chef of the Year Association 1999-2004
- Board of Directors in Måltidsakademien 2001-2004
- Committee member for Kungsfenan (The Swedish Seafood Award) 2002-2005
- Committee member for the Nobel Prize Banquet 2002-
- Board member of the National Food Administration 2006-
- Ambassador for the Swedish Chefs Association 2005-
- Member of the WACS Culinary Committee 2007-2012
- Chairman of the WACS Culinary Competition Committee 2013-

Swedish Culinary Team

- Member of the Swedish Culinary Team 1986-1988
- Captain of the Swedish Culinary Team 1989-1992
- Coach for the Swedish Culinary Team 1993-2004
- Advisor to the Swedish Culinary Team 2005-2008

Culinary Judge

- Undergone the International Judge Training Course 1996 and 1997
- Consultant at many Scandinavian and Swedish chefs tournaments
- Husmanskostens trofé competition
- Gyllene Kniven competition
- Game Chef of the Year
- Nordic Championships
- Chef of the Year in Norway
- Selection of the Finnish Chef Team
- Chairman of judges for Swedish Culinary Championships 1999-2005
- Global culinary competitions 2010 -

Tours and special assignments

- Toured in Sweden, Finland and the US
- Numerous international gastronomic assignments with the Swedish Trade Council
- Responsible for the 60th birthday dinner of His Majesty King Carl Gustav XVI 2006
- Gastronomic Advisor and Design Coordinator for Iggesund Paper VIP guesthouse and restaurant 2007-2008
- Responsible for the three working dinners in Bruxelles with all EU Head of States during the Sweden chairmanship of the European Council 2009
- Head chef and creator of the Christmas Smörgåsbord at Restaurant Fjäderholmarna in Stockholm. Concept based on the book Smörgåsbord. 100 different courses and more than 300 guests per day during one month 2006-2010
- Gastronomic Advisor Åkerblads Hotell, Tällberg, Sweden 2009-
- Head chef and creator of theme menu "Smörgåsbord" in Zürich for Candrian Catering in and around the Central Station during July and August 2010-2014

Publications and contributions in Sweden

- Game Food (Viltmat)
- Swedish Party Cuisine (svensk Festmat)
- Nya Spår in association with Gunde Svan
- Swedish Culinary Year in association with Swedish Chef Team (Svenska Matåret)

- Opera Cookbook in association with Swedish Chef Team (Operakokboken)
- Underbara Matresan in association with the Swedish Chef Team
- The Hunter's Cookbook (Jägarens kokbok)
- Chef's calendar in association with chefs of the year 1994
- The Moose (Älgen) 1997
- The New Swedish Cookbook in association with three chefs of the year 1997
- Kockarnas Underbara Värld in association with the Swedish Chef Team 1999
- En vinnande kokbok in association with Gunde Svan 1999
- Bonniers Cookbook, recipe contributions 2002
- For all Senses, recipe contributions (För alla sinnen) 2001
- Our Swedish Food Heritage (Vårt svenska matarv), recipe contributions 2002
- Quick healthy food (Snabb sund mat) 2005
- The Hunter's Cookbook II (Jägarens kokbok II) 2005
- The game bird Hunter's Cookbook (Fågeljägarens Kokbok) 2008
- Two cookbooks released 2008
- Smörgåsbord – all original recipes in modern style 2009
- The Swedish culinary heritage – traditional cooking 2.0
- Bra Kött från nos till svans "Meat bible" 2014

Television

- Responsible for culinary inserts in Café Falun channel 2
- Café Örebro
- Co-responsible for Swedish Culinary Team's television series "Den underbara resan" 1996
- Co-responsible for Swedish Culinary Team's television series "Underbara Värld" 1999
- Appeared in numerous Channel 4's Good Morning programs 2001-

e: g.klotzke@wok.nu