

Onni Tapio LAINE

FINLAND

HÔI AN
INTERNATIONAL



FOOD
Festival

Profesional History:

I was a 14 years old when I get to the Hotel kitchen as a helper and from that I have been In a different positions from commie to chef, saucier, pastry, chef de parti, chef de cuisine and executive chef in many Hotel and restaurant in Finland. Been working also in Oslo, Norway for three years, in Neuchatel Germany and have a course in Yssingeaux and Tain l' Hermitage in France. A member of the National Team Finland I have been for eight years 1992 - 2000 and from 2010 as a Team Leader / manager for the Culinary Team of Finland / National Team. Have taking a part in Coupe du Mond de la pâtissier competition in Lyon 2007 and a Judge in 2009.

- Year 2016 was a brake thru for National Team. Culinary Olympics 2016, Erfurt Germany in October 21-26th we get Over all Silver of 31 country.
- As a judge I have be in many Scandinavian competition – warm kitchen, and in WACS competition so the first time was in 2004 and 2008 Culinary Olympic's, Emirate Salon Culinary competition in Dubai 2015 and Stuttgart in 2014 and 2016. The last judging was in Danmark, Herring 2016 at Nordic Chef's competition as a Head Judge and in Helsinki, Chef of the year 2016 as Taste judge.
- I am entrepreneur at Chef & Patissier Décor.