

Chef *JYRKI* *TSUTSUNEN*

CONTACT

+358 40 8616 227



jyrki.tsutsunen@gmail.com



Rauhankatu 33 B 15, 06100 Porvoo,
Finland



EDUCATION

- 1998 Jyväskylä Educational Institution,
Basic Degree in Food Service
- 1993 Otava Agricultural and Gardening
School
The park Gardener

PROFILE

Professional Chef with 10+ years of extensive experience in diverse cooking. Creative mind, who is capable of managing dining services up to 500 people while supervising and motivating the team. Consistently creating new recipes, menus and events, implementing seasonal ingredients, wild food and modern techniques. Master of fermenting and a true forager.

www.jyrkitsuunen.com

EMPLOYMENT HISTORY

- Jyrki Boy, own trademark
Since 2006-

Pop Up -projects and restaurants:
2013-2018

Forest Spirit

Milan, Frankfurt, Mannheim, Hamburg and several in Finland

Cultural Kitchen

Saint Petersburg, Plovdiv, Frankfurt and Östersund
www.culturalkitchen.com

Wasted Space

Saint Petersburg, Murmansk and several in Finland

Implementing different dinner events at the institute of Finland in Tallinn, Berlin and Bryssels.
2016-2018

Madrid Design Week
2018

Frankfurt Bookfair
2015

Koskenkorva Vodka launches in
Saint Petersburg and Kaliningrad
2018

- Main chef in Consulate of Finland in Saint Petersburg
2007-2013 (6 years)
- Worked in many of Helsinki 's top restaurants;
Havis, Elite, Alexander Nevski, Finlandia Talo, Hotelli
Vaakuna, SAS Hesperia, Strimberg
2000-2007
- Televisio programm hostings; Makujen maailma,
Pala juustoa tilkka viiniä
2005-2010