



Tom Knipscheer

Additional information

I'm Tom Knipscheer, a hospitality student with a strong interest in sustainability, inspired by my background in Applied Biology. I've completed gastronomy minors in Italy and Bangkok, which gave me a deeper understanding and love for international cuisine. Currently, I'm working as a Sous Chef at a wine restaurant in Leeuwarden, where I get to combine my passion for cooking with exploring sustainable practices. I'm excited to keep learning and experimenting with innovative, eco-friendly ideas in the culinary world.

Contact

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Information

Ayttasteeg 1
8911 CD
Leeuwarden
Netherlands

Work experience

2020-Heden Grafisch vormgever

Work Experience

Restaurant De Mooie Mijt

Dishwasher & Waiter (2018)

Pecorino Wine Restaurant, Leeuwarden

Sous Chef (2024–present)

Education

Esdal College Boermarkeweg

VMBO TL, Diploma achieved (2014–2018)

2016–2018 Mediavormgever

www.reallygreatsite.com

Ik heb geleerd om creatieve oplossingen te bedenken voor complexe vraagstukken.

Languages

Dutch Native

English Fluent

Spanish Basic
communication

Expertise

- Cooking
- Social skills
- Wine tasting
- Leadership