
**CURRICULUM
VITAE**

TIM A. WIECHMANN
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Nationality: USA / E.U.

EDUCATION

L'Ecole le Cordon Bleu, Paris. *1996.*
Diplôme supérieure de cuisine et pâtisserie

Academie Lenotre, Paris. *2006.*
Cours de la Technologie de la Glace et Entremets Chocolats.

University of Vermont, VT. USA. *1995.*
B.A. French language / german language.

Aiglon College, Villars, Switzerland. *1991.*

PROFESSIONAL

Ten Tables Restaurant. Chef. Boston, MA. *2001 – 2004*

Restaurant Aujourd'hui. Four Seasons Hotel, Boston, MA. *2005*

Lumière Restaurant. Boston, MA. *2001.*

Sel de la Terre. Boston, MA. *2000.*

Eastern Yacht Club, Marblehead, MA.

APPRENTICESHIPS OF 1-3 MONTH PERIODS:

Taillevent.

Chef Alain Soliveres (Trois Etoiles Michelin), Paris, *2005.*

Georges V.

Chef Philippe Legendre (Trois Etoiles Michelin), Paris, *2006.*

L'Arpege.

Chef Alain Passard (Trois Etoiles Michelin), Paris, *2006.*

L'Atelier de Joel Robuchon.

Chef Joel Robuchon / Eric Lecerf (Une Etoile Michelin), paris, *2006.*

La Truffe Noire.

Chef Jenny Jacquet (Une Etoile Michelin), Paris, *1996.*

OTHER

Language:

Fluent in French, German, English.

Food Travel:

Wine research, oenologie with Christophe Lancmann, Paris. Personal and professional contacts throughout major wine regions of France/Spain/Switzerland. Lived many years in Austria, France, Switzerland, Germany. Travel to Japan, Korea, South America, North Africa.
