



Name: Michael Börje Björklund

Date of birth: May 15th, 1975

Adress in Finland: the Aland Islands Finland

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List of qualifications:

Education:

the Chef programme in the Hotel and Restaurant School of Åland, graduated 1994

the Chef programme in the Vocational school of Åland, graduated 1993

Employment/ own restaurants:

Smakbyn, the Åland Islands, own restaurant, café, shop with local products, distillery since November 2012

Restaurant Hejm, Vasa, own restaurant since 2019

Golfrestaurangen, Åland, own restaurant since 2019

Jan Karlsgårdens Wärdshus, Åland, own café and bakery since 2019

Tjudö Vingård Ab, our distillery in Smakbyn, since 2011

Jan Karlsgårdens Wärdshus, own café and restaurant, 2010-2012

Pub Niska, own Pub & restaurant on Åland, since 2008.

A franchise company with restaurants now also in Turku, Nagu, Ekenäs, Helsinki and Vasa.

Mickes Mat Ab, own company doing guestplays, holding cooking courses, lectures since 2008

ÅSS Paviljongen, in the west harbour in Mariehamn on the Åland islands, own restaurant 2005-2011

Restaurant Fond, Gothenburg, Sous Chef, 1999-2002

Restaurant Trägår'n, Gothenburg, Sous Chef, 1998-1999 Restaurant

Tvåkanten, Gothenburg, Chef, from the spring of 1995 until spring of 1998

Also:

Winner of the Swedish TV4 tv-show "Robinson" (Survivor)

Participant in Swedish TV4 tv-show "Robinson" (Survivor), spring 2020

Mickes Vilda, cookbook created together with HSS Media, published in 2018.

Inspirator and teacher at Axxell in Karis and Pargas to raise the status of chefs and inspire young people to become good cooks from 2017

Selected to this year's top figure in tourism in Finland, distributed by the Association of Travel Journalists' Gille 2017

Mickes Söta, cookbook created together with HSS Media, published in 2017.

Price for Nordic food communicator in Scandinavia Embla 2017.

Participation in "Isa pig and Micke on Strömsö pig" on Yle five 2016.

Mickes Fisk, cookbook created together with HSS Media, published in 2016.

Participation in the tv-show "Kockarnas Kamp" on TV4 in Sweden autumn 2015.

"Mat så in i Norden", cookbook created together with Kenneth Nars and Yle, published in 2013.

Received the year's tourism prize on Åland 2012.

Tv show chef in "Mat så in I Norden" with Sonja Kailassaari, FST, 2011 and 2012, FST, SVT and NOK

"Min nordiska mat", cookbook created together with Kenneth Nars, published in 2011.

Tv show chef in "Mat så in i Norden" with Matias Jungar, FST, 2009 and 2010

Ambassador of “Ny Nordisk Mat” since 2007

Chef in the lifetime program Strömsö, FST, 2004 to 2008

Member of the Swedish chef national team 2002

Program leader and chef with Rickard Sjöberg in “Skärgårdstugg”, Sweden's TV4, 2002 and 2003

Chef of the year in Sweden 2000

Fifth place in Bocuse d'Or (Unofficial World Cup for chefs) for Finland in 1999

Chef of the year in Finland 1997

Upcoming: Hotel planning in Smakbyn.