

## CV

**Name:** Michael Börje Björklund  
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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 Wårdshus, Åland, own café and bakery since 2019  
Tjudö Vingård Ab, our distillery in Smakbyn, since 2011  
Jan Karlsgårdens Wårdshus, 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:

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.

