

CURRICULUM VITAE



- NAME: Hans Peter Fink
- DATE OF BIRTH: 30. August 1974 in Feldbach
- EDUCATION: **Restaurant Fink/ Riegersburg, Styria (Austria)**
Trainee as cook & waiter
1989-1993
- WORK EXPERIENCE: **Arlberg Hospitz/ Tyrol (Austria)**
Young chef
1993-1994
- Restaurant Obauer/ Werfen (Austria)**
Stagiere
1995
- Restaurant Fink/ Riegersburg, Styria (Austria)**
Head chef
1994-2001
- Hotel Sacher/ Vienna (Austria)**
Head chef
2002-2008
- Gasthaus Haberl & Fink's Delikatessen, Styria (Austria)**
Self-employed entrepreneur, head chef
since 2008
- AWARDS:
- | | |
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| 1998, 1999 | Winner of the "Cup of Nations", cooking world champion in Canada / 1 st place |
| 1998 | New Comer of the year (Gault Millau) / 2 nd place (Austria) |
| 1999 | Winner of the "Grand Prix Taittinger" in Berlin (Germany) |
| 2000 | "Grand Prix Taittinger" in Paris / 4 th place (France) |
| 2001 | Bocuse D'or Lyon / 11 th place (France) |
| 2005 | Award-winning chef, Hotel Sacher, Vienna (Austria) |
| 2006 | Cook of the year (Austria) |
| 2009-2011 | Award-winning chef, Gasthaus Haberl, Styria (Austria) |
| 2012 | Winner of the "Trophée Gourmet A la Carte" (Austria) |
- PUBLICATIONS:
- | | |
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| 2000 | „Herzhaft, g'sund und steirisch“ (with Sandra J. Wallner & Ingrid Steinberger) |
| 2005 | „Das neue Sacher Kochbuch“ (with Christoph Wagner & Alexandra Gürtler) |
| 2007 | „Süßes aus dem Sacher“ (with Christoph Wagner) |
| 2009 | „Die Kürbis Küche“ (with Kurt-Michael Westermann) |
| 2010 | „Das Kren Kochbuch“ (with Kurt-Michael Westermann) |
| 2012 | „Edles vom Fass“ (with Kurt-Michael Westermann) |
| 2014 | „Sprossen – das Kochbuch“ (with Gottfried Lagler & Michael Rathmayer) |