

Secrets of Success

an online exclusive from Foodservice East

An ongoing series of interviews with chefs, restaurateurs and foodservice operators, Secrets of Success looks at the paths taken to professional recognition and acclaim.



A cosmopolitan upbringing in Belgium led Kim Lambrechts, now director of food and beverage for Stowe Mountain Resort in Vermont, to fall in love with international cuisine. Today, he brings years as a chef to his role at the high-end Destination Resorts property, translating the vision and creativity of a chef to the creation of an operationally functional and efficient restaurant and catering team.

In the first five years of his career, he won the Master Cooks of Belgium Award, was a semi-finalist in the Minervois International Competition and took part in Gala Dinners with the Master Chefs of Belgium.

In 1992, he moved to the US where he became chef at the Boston Vista in Waltham, MA and later, the chain's DC hotel, returning in '94 to the Hub as executive sous chef and later, executive chef at the Museum of Fine Arts.

Two years later he was overseeing seven restaurants, a beach club and off-premise catering at the four star Abu Dhabi Hilton in the United Arab Emirates where he continued to win awards and recognition. Since then, he's been executive chef at Boston Harbor Hotel, The Bay Tower Room and various other posts....

FSE: What led you to become a chef?

LAMBRECHTS: I enjoy food and enjoy life in general and thought it would be something fun to do.

FSE: How has your background – born in Korea and raised in Belgium – influenced your culinary perspective and style?

LAMBRECHTS: I was not really affected much as I grew up in Belgium. Traveling to other countries made me open my eyes on how diverse the cuisine can be and learning the different techniques is exciting to me.

FSE: What's been the biggest challenge in developing the food and beverage program for Stowe Mountain Lodge and how have you dealt with it?

LAMBRECHTS: The key was finding good professionals that share the same passion, vision. Getting quality product produced & grown in Vermont is certainly not an issue but training people to understand the stage that we are acting on is what makes the difference. Through weeks of training (technical & culture-wise) and patience, we came through.

FSE: What do you consider the “secret” of your success?

LAMBRECHTS: No doubt, it's passion for the industry and enjoyment of meeting new people.

FSE: What led you to become a food and beverage director as opposed to a chef? Do you miss the kitchen?

LAMBRECHTS: A former GM convinced me that I would be good at it. Yes, I do miss the kitchen sometimes but I am still very much involved.

FSE: What's in your home refrigerator?

LAMBRECHTS: Puff pastry, home-made ice cream, milk, butter, fresh vegetables, white wine, beer, eggs, cheese and all kinds of condiments.

FSE: What do you see as the key factors in developing a good palate?

LAMBRECHTS: Eat out a lot and if you can't afford it, try new recipes at home. It is like educating your palate to new things, don't ever be afraid of trying new things.

FSE: What would you like to be doing if you weren't in your current job?

LAMBRECHTS: I'd like to travel the world and get familiar with all the different cultures.

FOODSERVICE EAST

The Business-to-Business Publication of the \$80 Billion Northeast Foodservice Industry



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