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|  | Bottemanne, Rudolf Caspar Marie |
| 2016 |  |
|  | Menno ter Braakstraat 4  6708 RA Wageningen, The Netherlands  +31 6 41801760  [R.Bottemanne@Foodboost.nl](mailto:R.Bottemanne@Foodboost.nl)  [www.FoodBoost.nl](http://www.FoodBoost.nl)  April 15 1950, ’s-Gravenhage  Married; daughter 1979, son 1981, daughter 1984  Teacher at University of applied sciences STOAS Wageningen, in Food Technology/ Hospilatity Industry;  Product development; subject based education,  troubleshooting and solutions. |

special feature

1998 Winner Cocma Prize for Education at University of applied sciences

education

Francois Vatelschool, The Hague

1966 – 1970 various professional qualifications

1972 HAVO

Ned. Genootschap voor Opleiding tot Leraar Beroepsonderwijs, Wageningen

1974 Preparatory Teacher Trainer in Food Technology

Fontys Hogescholen – PTH, Wageningen

1979 Teacher Trainer Food Technology (3e degree)

1979 Teacher Meatprocessing

Molenstichting, Wageningen

1980 Certificate for Grinding with millstones

SVH, Zoetermeer

1981 Licence for Bar/Pub exploitation

Fontys Hogescholen – PTH, Wageningen

1984 Teacher in Food Technology (2e degree)

1986 Teacher in Food Technology (1e degree)

HAN, Nijmegen

1986 Certificate for Diëtetics

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|  | |  |  |  |  | | --- | --- | --- | --- | | *Language (0 <-> 5)* | *read* | *speak* | *write* | | Dutch | 5 | 5 | 5 | | English | 3 | 3 | 2 | | German | 2 | 2 | 1 | | French | 0 | 0 | 0 | | Spanish | 0 | 0 | 0 |   actual situation  Since April 15 2015 retired. Expanded activities and focused on private company FoodBoost International B.V.  KEY Qualifications  Consultancy, trouble shooting in the field of food technology in general; diet nutrition, bread and pastry, pasta; grinding wheat, teff, oats, beans, different seeds; coffee production, ice-cream production, chocolate production, meat processing, hotel- and restaurant management.  experience in BAKERy  Various bread- and pastry bakeries  1960 - 1975  Pupil bread- and pastry bakery - up to chief bakery  experience in teaching  1975 – 2015   * Special education for caravan camp children, The Hague * Teacher Bread and Pastry, Hospitality industry, on Technical School, Wageningen * Teacher Bread and Pastry, on Secondary Vocational school, Wageningen * Teacher Bakery- and Hospitality industry and food technology, Fontys Hogescholen, Wageningen * Teacher Bread- and Pastry, Public University, Wageningen * Teacher Grinding wheat, teff, oats, beans and seeds, Bakery technology at Molenaarsgilde, Wageningen * Teacher higher education Bakery- and Hospitality industry, Fontys Hogescholen, Eindhoven * Students supervisor Food technology, WUR (Wageningen University and Research), Wageningen * Teacher Hotel management, HACCP Hotel (Hazard Analysis and Critical Control Points), Human resources, Front office, Reservations, Housekeeping, Room service, Hotel-Restaurant, Kitchen- and cooking technology, banqueting, F&B (Food and Beverage)   additional functions   * Test baker of new harvest cereals for the Wind Molenaarsgilde Nederland and for the Louis Bolk Institute, Wageningen * Product developer for teff and oats, in collaboration with various universities (Valledolid (Spain), Boïse (Idaho, USA), Schär (Milano, Italy), Malmö University (Malmö, Sweden) * Product developer chocolate, ice-cream, and gluten- and sugar free nutrition * Product developer for various industrial bakeries (on request) * Food4You, professional specialist Education and Food companies, Wageningen * Taste tester for CSO (Centre for Taste Research), Wageningen * Tester specialist in the field of bakery, chocolate, ice-cream, coffee, etc. in different television programs and contests * Special products designed for Dutch celebrities as HRH King Willem Alexander, H.R.H. Princess Margriet, H.R.H. (late) Prince Bernhard, Erica Terpstra NOC-NSF, Herman Brood (late artist), and others.   PUBLICATions  1986 - now   * Author of a series of specialist books in the field of baking, food and health * Co-author of 3 books in the field of Coeliac, Diabetics * Co-author of 3 specialist books in the field op wedding cakes, ‘Bread from foreign countries’ * Author of more than 200 publications in various trade journals * Co-author of publications in the field of oats, under the direction of Dr. Luud Gillisen, WUR (Wageningen University and Research), Wageningen   PROJECTS  2008 – now  Development work  At the request of PUM Foundation in The Hague, DIR Foundation in Amsterdam, the Ministry of Foreign Affairs I make working visits to various developing countries: Syria, Kosovo, Georgia, Ethiopia, Indonesia, Burundi, Vietnam, El Salvador, Peru.  From 2015 I work as a senior expert at the request of the EBRD (European Bank for Reconstruction and Development) in food related industries in Armenia and Kirgizstan.  Tasks and activities    Specific production problems indicated by the applicant and/or wishes on the subject of: education, curriculum development, product improvement and development, dietary products, troubleshooting of all kind.  *Director-owner of FoodBoost International B.V.*  *a company that specializes in the development of new food products, implementation in the company, troubleshooting and solutions in food industry as well as tailor-made in-company education programmes.*    *Rudolf Bottemanne, Wageningen, The Netherlands* |
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