



**Dennis Kuipers,**  
**Executive Chef of Vinkeles at The Dylan Amsterdam**

**Dennis Kuipers** was born in 1970 in Delft and received his training at the 'Horeca Branche Instituut'. During his training, he worked at various establishments with renowned chefs including Otto Nijenhuis, Koos van Noort and Jan Hekkelman. Dennis was also given the opportunity to travel to Korea and Switzerland to take part in exchange programs of several weeks.

After completing his training, Dennis started working at the Intercontinental Amstel Hotel in Amsterdam under the supervision of Robert Kranenburg. Before leaving for Hoorn, where he worked as a sous-chef for Constant Fonk, Dennis was employed for several months at the three-star Michelin restaurant Lucas Carton from Alain Senderens in Paris.

In 1998, Edwin Kats, at that time the Executive Chef of restaurant Vermeer, asked Dennis to join him as his sous-chef. This was the beginning of a golden era. They proved to be a winning combination and continued as a team when Edwin Kats moved to the Intercontinental Amstel Hotel. Dennis became the Executive sous-chef at the hotel where eight years earlier his career had begun.

In 2003 Dennis passed his S.V.H. Master Chef test and became a member of the 'Gilde van Nederlandse Meesterkoks' (Guild of Dutch Master Chefs). The successful completion of this test meant that at the time he was the youngest master chef in the country. The title is the highest award a Dutch chef can earn.

In February 2006 he decided to leave Edwin Kats for the position of Executive Chef at The Dylan Amsterdam. His style is based on the traditional French cuisine with contemporary influences. One of the biggest challenges to the profession, according to Dennis, is to preserve the continuity of the profession by motivating young people to invest in themselves and in the future through good education. He got his passion for cooking from his family; always fresh vegetables, taking time to eat and to enjoy each others company at table. That is why the autumn game season is his favorite season. The warm flavors and aromas remind him of the comforts of home.

