



Gregory Knuets

Hospitality Consultant / Executive Chef

MASTER DEGREE IN HOTEL MANAGEMENT & TOURISM - 2009
VATEL HIGH SCHOOL - BUENOS AIRES - ARGENTINA
OVERALL AVERAGE : 8/10

Contact

Phone

+32(0)472.05.29.33

+256(0)780.103.175

Email

gregknuets@gmail.com

Address

Buwenda - Jinja - Uganda

Education

2008 - 2009

**Master Degree of Hospitality
Management**

VATEL HIGH SCHOOL

2006 - 2008

**Bachelor Degree of
Hospitality Management**

VATEL HIGH SCHOOL

Expertise

- Hospitality & F&B Concept
- Hotel & Restaurant Pre-Opening
- Hospitality Strategy
- Operational Excellence
- Guest Experience Design
- Business Planning & Financial Modelling
- Brand Development
- Culinary Innovation
- Leadership & Talent Dvlpmnt
- Quality & Performance Mngmnt

Language

French

English

Spanish

Dutch

Experience

January 2026 - July 2026

Nouche Residency - Kampala - UG - Restaurants

Consultant - Project Manager

- Concept Creation, Business Plan & Financial Plan
- Brand design & Interior Design
- Kitchen Design & Implementation
- SOP's Definition
- Menu Design & costing (Restaurant & Bar)

<https://greentopvillas.com/GTV/nouche-residency/>

April 2024 - December 2025

The Bridge - Jinja - UG - Club House

Consultant - Project Manager

- Concept Creation, Business Plan & Financial Plan
- Brand design
- Kitchen Design & Implementation of spaces
- Structuring, developing and organizing SOP's (Spa, Gym, HR, Sales & MKTG, F&B, Security, Housekeeping, Conferences, Restaurants & bars, Catering,...)
- Menu Design & Food Costing (Restaurant & Bar)
- Screening, Interviewing & Staff Training

July 2023 - December 2023

Latitude 0 Hotel - Kampala - UG - Hotel

Executive Chef

- Audit
- Restructuration, reorganization & system optimization
- Implementation of Sop's
- New Menu Design & Food Costing
- Screening, Interviewing & Staff Training

May 2023 - July 2023

KAWA Club - Brussels - Belgium - Coffee Bar

Executive Chef

- Concept Creation, Business Plan & Financial Plan
- Brand design
- Kitchen Design & Implementation of spaces
- Implementation of SOP's
- Menu Design & Food Costing
- Screening, Interviewing & Staff Training

<https://www.kawa-club.com>

<https://www.instagram.com/kawaclub.bxl/>

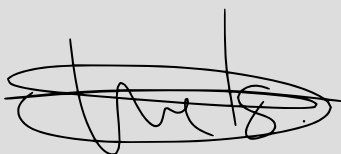
Personal Strenghts

- Entrepreneurial Mindset
- Creative Problem Solver
- Visionary Thinker
- Detail-Oriented
- Structured & Organized
- Hands-on Leader
- Adaptable
- Collaborative
- Curious Learner
- Resilient

I, Gregory Knuets, hereby confirm my commitment and availability for the project of the construction of Hoima International Hotel by the consortium Joint Venture of Hanbell Estates Limited and SAMCO National Construction Company.

Date: 29/07/2026

Signature:



Experience

March 2022 - July 2022

Asado - Brussels - Belgium - Steak House

Consultant - Project Manager

- Concept Creation, Business Plan & Financial Plan
- Brand design
- Kitchen Design & Implementation of spaces
- Implementation of SOP's
- Menu Design & Food Costing
- Screening, Interviewing & Staff Training
- Opening Launch

<https://asadobrussels.be/fr>

https://www.instagram.com/asado_brussels/

February 2020 - October 2022

Chez Josy - Brussels - Belgium - Restaurant & Grocery store

Owner - Executive Chef - Director

- Concept Creation, Business Plan & Financial Plan
- Brand design
- Kitchen Design & Implementation of spaces
- Implementation of SOP's
- Menu Design & Food Costing
- Screening, Interviewing & Staff Training
- Cultural Agenda
- Marketing
- Opening Launch

<https://www.brusselskitchen.com/chez-josy/bruxelles/restaurant>

June 2019 - February 2021

Les Davids - Belgium & France - Restaurant & Catering

Consultant - Project Manager - Executive Chef

- Concept Creation, Business Plan & Financial Plan
- Kitchen Design
- Brand design
- Implementation of spaces
- Implementation of SOP's
- Menu Design & Food Costing
- Screening, Interviewing & Staff Training

<https://www.lescomptoirsdesdavids.com/>

https://www.instagram.com/lcdd_bxl/

<https://www.lesdavids.fr/fr/la-terrasse-and-le-fournil>

June 2013 - September 2022

B&G Concept - Brussels - Belgium - Restaurant & Catering

Owner - Executive Chef - Director

- Concept Creation, Business Plan & Financial Plan
- Kitchen Design
- Brand design
- Implementation of spaces
- Implementation of SOP's
- Menu Design & Food Costing
- Screening, Interviewing & Staff Training

<https://www.instagram.com/tartinebxl/>

https://www.instagram.com/r_esto_clandestino/