

May Tjemsland MW

Education:

Master of Wine – London 2009 (top international study in wine)

Wine & Spirit Educational Trust Diploma – Oslo 2005

Vinkelner Certificate – Institute of Gastronomy 1997

Bachelor in Economics and Administration BI with specialization in International Marketing and Business French - (part-time, self-study and full-time) 1992

Public Administration Undergraduate – University of Bergen 1985

Experience/position:

Dec 2020 - Present. Consultant via own company for Signature Wines AS - tender for Vinmonopolet and new producers to increase their portfolio, further permanent position from August 2021

March 2015 - December 2020 Buyer/Portfolio Manager for Autentico Gruppen - partner in Public wines since June 2016-June 2020, buyer, tender Liquor store, trade fairs, public fairs and also held seminars at some of these

January 2010. Fixed Course holds for Aperitif and international Trade Organisations

Permanent Tutor for new WSET Diploma students in Oslo

For the Master of Wine Institute, held Course Days for new students in London, pre-courses in Italy and Portugal, been a member of the Educational Committee, been responsible for Theory Only Courses for the Students

Many years judge for the Decanter Awards in London

January 2010 - March 2015 Independent consultant in GastroConsult AS, own company,

From Nov 2012 – March 2015, permanent assignment/own column in VG Helg

From spring 2010 – June 2015, permanent assignment for Ringnes with responsibility for Ringnes Vin Portfolio and training of sales staff

I have had the company all along and still hold Masterclasses for Wine clubs, International Trade Organizations such as Wines of South Africa, Wines of Argentina, Wines of Chile, Consorzio di Chianti Classico, di Sicilia... these for professionals (Wine Monopole and Wine Waiters/Leaders within HORECA) , and seminars at foreign trade fairs. Norwegian Beverage Academy course

August 1997 – January 2016 50% owner of original GastroConsult AS and start-ups, CEO, Chairman and operator of Cafe M. at Majorstua (1997), Terra Bar and Restaurant at Stortinget (1999), ConSenzo and Amici at Solli Plass (2001) and Butleren Catering AS. Mostly responsible for well over 80 employees

June 1996 - August 1997 Managing Director Druen AS with responsibility for the start-up of Trondheimsdruen AS and Brukbar AS in Trondheim winter 1996, plus operation of Druen at Aker Brygge

For this:

- Vikar Kvalitets manager for Norske Chalk, catering company and catering offshore,
- Assistant Restaurant Manager on 4 contracts for Cunard Cruise Line, QE 2,
- Restaurant manager / F&B at Leangkollen Hotel
- Operations manager for Oslo Airport Restaurant/SAS Catering with final operational responsibility for all catering locations at Fornebu for approx. 3.5 years and took SAS's Management Program
- Management Trainee and Assistant Restaurant Manager for Marriot Marquis Atlanta USA
- Waiter and housekeeper for the Norwegian Embassy Residence in Paris for 1.5 years - took French courses throughout the period
- Receptionist Offshore Boligrigg for Phillips Petroleum
- Secretary Voss tourist office, bus guide in Europe for Haga bus from 83-87, Au Pair England, Secretary in Oslo and in between all foreign jobs and studies, work in various Psychiatric Emergency Departments

- That I can work creatively with varied tasks, like to participate in discussions about blends and their improvement, quality assurance of wine, communication to customers, employees and the press and like to participate in various training programs
- Be able to work with and initiate and implement new projects in an active position
- participate in an active team with good discussions

What am I best at:

- Communicate, inspire, motivate and engage business customers, employees in various projects, professionals and wine consumers
- easily makes good contact with producers both because of solid professional knowledge and understanding but also because I am good at communicating with people from different cultures
- is a listener, clear in speech and a fair leader
- work independently and self-directed - structured - creative - good collaborative partner
- always meets deadlines - hardworking and flexible
- knows Horeca and their needs very well
- Has a large international network within wine and wine purchasing - has traveled and visited most of the world's wine regions, on Press Tours, under own management or on Master of Wine organized tours

Language:

- fluent in English,
- Ok in German,
- good orally in Italian, OK in writing,
- I manage something in French, but it needs to be refreshed.

Board positions:

VisitOslo,
And Chairman or Board member in own companies

Oslo 8 April 2023
May Tjemsland