

Thomas Bissegger
Swiss star chef

Thomas Bissegger, born and raised in Aargau, is an absolute professional in the culinary world. Cooking is his profession and his vocation, which he pursues around the clock with a lot of passion, creativity and discipline.

He started his career in the classic way with an apprenticeship as a chef. The other stages of his curriculum vitae are top-class: Among other things, he learned from Swiss top chef Daniel Humm at Eleven Madison Park in New York and honed his skills at The Test Kitchen in Cape Town. In addition, he was able to demonstrate his cooking skills at national and international competitions as part of the Swiss youth and national cooking team, winning the world championship title twice.

From 2019 to 2021, he managed the 1904 Designed by Lagonda restaurant in Zurich, which was already awarded a Michelin star after just one year.

Since August 2021, he has been passing on his knowledge and passion to students at EHL Passugg with great commitment. As a lecturer, his focus is on cuisine, innovations and concepts. He is currently completing the MAS in Digital Education at the FFHS in Zurich to further his education in the field of digital teaching and learning.