



Film

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NOMA - AT BOILING POINT

Christian Vorting, Denmark, 2008
 58 min. | DK/Documentary



The film delves into the restaurant's kitchen to reveal a harsh and relentless atmosphere. This fly-on-the-wall documentary follows the daily drama in the kitchen over six busy, turbulent months. Head chef René Redzepi pursues his unique vision and culinary talent with military precision while exploring the tastes and flavours of the Nordic Region. The thirty-year-old son of a bus driver and a cleaner, Redzepi found his way to catering school by accident and never looked back. At Noma, international chefs and former prison inmates work side-by-side in the pursuit of world-class cooking. "It's like in the military, but this time it's not some jerk shouting at me," says Robert Petersen, a body-builder with a violent past. Working 70 to 80 hours a week, the restaurant's staff is under constant pressure to give guests a unique experience, as nothing less than perfect is accepted by Redzepi.

Basic information

Credits

Original title	Noma på kogepunktet
Danish title	Noma på kogepunktet
Director	Christian Vorting
Producer	Anders Agger
Director of Photography	Christian Vorting, Anders Holck
Editor	David Rue
Appearance	René Redzepi
Production country	Denmark
TV release	12.11.2008, DR 1



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