

Curriculum vital

Personal Data:

Name: Georg Christian Schröppel
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Phone Germany: 0049 13149486
Cell Phone: 0049 176 21362375
Date of birth: 12/26/1978
Place of birth: Würzburg / Germany
Nationality: German
Language: German fluently
English fluently
Chinese basic

Nationality wife: Japanese
marital status: married
Children: 1 Child

Website: www.georg-schroepfel.com

CAREER SUMMARY:

With 24 years of experience in Hospitality Field, I am confident in my ability to excel in this role. My background includes Leadership and I have a proven track record of my personal achievements or successes. I am excited about the opportunity to bring my skills and experience to your team and contribute to the success of your company.

Thank you for considering my application. I look forward to the opportunity to discuss my qualifications further.

EDUCATION SUMMARY:

Master Craftsmen's Diploma
Work pedagogic Diploma,
HACCP Diploma,
Training Supervisor Diploma,
Cost control diploma
MC Material control ordering
High school diploma

EMPLOYMENT HISTORY:

03/01/2014 – present

Opening self-own Restaurant Rosarium

02/02/2012 – 03/01/2014

Opening Mandarin Oriental Hotel, Guangzhou, China (Executive Sous Chef)

- Developing of concept of the Cantonese Restaurant Jiang - Awarded by 2 Michelin Stars
- Oversaw all operational areas and functions of this flagship hotel with 688 rooms, 800 colleagues and 8 direct reports.
- Also in charge of non-profit areas such as CSR, Health, Safety, Hygiene as well as hotel systems, licensing and certifications such as ISO14000, OHSAS18001 and ISO22000.
- Achieved highest Richey Audit score of the hotel in 2015 (6th highest in the group)
- Initiated, planned and executed consolidations of departments/functions to increase productivity, flatten hierarchies and to enhance colleagues' empowerment as well as development.
- Designed and implemented "PSI" (Process / Simplification / Innovation) – a program in which colleagues of all levels can share their operational ideas and suggestions on an online platform to streamline work processes for greater efficiency and guest experiences (In 2017 alone, 1,667 ideas were submitted – 167 were implemented in operation).

02/04/2010 – 03/01/2012

Restaurant Lafit, Shangria Hotel, Kular Lumpur (Chef de Cuisine)

- In charge of Lafite Restaurant, French fine dining, 80 seat
- In charge of kitchen planning and menu set up.
- Lead, mentor, and manage culinary team.
- Develop and plan menus and daily specials.
- Create prep lists for kitchen crew.
- Manage food costing and inventory.
- Maintain standards for food storage, rotation, quality, and appearance.
- Ensure compliance with applicable health codes and regulations.
- Establish maintenance and cleaning schedules for equipment, storage, and work areas.
- Participate in interview process and selection of kitchen staff.
- Schedule staff and assist in human resources processes as needed
- Controlling the food cost of 32.0% Develop and Maintaining high standards on food quality and implement new ideas for staffs and as well food hygiene and training plans
- Restaurant Lafite won during my leadership 2010 and 2012 every year:
- AAA Award "Best Restaurant in Malaysia"

27/06/2009 – 02/06/2010

Management class in cost-calculation and controlling

04/06/07- 02/09/2009

Ritz Carlton, Guangzhou, China (Chef de cuisine)

- In charge of Terra Restaurant, contemporary French fine dining, 60 seat
- In charge of kitchen planning and menu set up.
- Terra – a fine dining restaurant which concept is modern and contemporary cuisine

- Had 12 chef reporting to me
- In charge of controlling the food cost of 28.0%
- Good in organizing paperwork and maximizing staff productivity
- Maintaining high standards on food quality and implement new ideas for staffs and as well food hygiene and training
- Menu planning – a la carte, lunch and dinner specials menu, monthly promotion.
- Implementing HACCP rules and regulations to both kitchens
- Terra restaurant won Food Award „My favourite restaurant “from magazine PR That’s Guangzhou

10/12 /2006-04/06/07

Chef’s Master Craftsmen’s diploma, Rothenburg, Germany

01/13/2005 - 10/12/2006

Restaurant Seeger’s, Atlanta, GA, USA
(*Sous Chef*)

3 Star Michelin Guide, Gault Millau 19.0 point of 20
a Relais Gourmand, Mobil Five Star, Five Diamonds by AAA, Best Chef in Atlanta since 10 years, Atlanta Magazine “Best Restaurant” in Atlanta since 18 years Atlanta Magazine “The Dirona Award”, Named one of the top 15 Restaurants by Food & Wine Magazine, Named 2006 Best Restaurant in Atlanta, Fine Dining Hall of Fame, 1992 James Beard Award, Best Chef in the Southeast USA, Relais & Gourmand Chef, 2006 German Academy of Culinary Arts Award, 2005 Best Restaurant in America, Esquire Magazine.

05/19/2003 - 01/13/2005

Homestead Inn, Greenwich, USA
(*Chef de Patie Entremétier/Gardemanger*)

2 Star Michelin Guide, Gault Millau 18.0 point of 20
Member of Relais & Chateaux Association, a Relais Gourmand, Worth Magazine – Top 10 Corporate Retreats in USA, AAHS 5star diamond Award 2005, 4 diamond of AAA, Mobil 4 star, Food and Wine magazine “Americas top 50 hotels and restaurants”.

12/01/2002 - 04/26/2003

Lenkerhof, Lenk, Switzerland
(*Chef de Partie Entremétier*)

1 Star Michelin Guide, Gault Millau 18.0 point of 20
Restaurants by Food & Wine Magazine, Named Best Restaurant in Swiss, Fine Dining Hall of Fame, 1996 James Beard Award, 2003 Best Chef in the Switzerland, Relais & Gourmand Chef, 2006 German Academy of Culinary Arts Award, 2003 Best Restaurant in Switzerland.

07/01/2002 - 10/23/2002

The French Laundry, CA, San Francisco Bay Area
(*Chef de partie Saucier*)

3 Star Michelin Guide, Gault Millau 18.0 point of 20
“Chef of the Year” in Switzerland, L’Art de Vivre
Relais & Chateaux Association.

12/01/2000 - 06/01/2001

Restaurant Waldhotel Sonnora, Dreis, Germany
Helmut Thielges

(Chef de Partie Entremétier)

3 Star Michelin Guide, Gault Millau 19.5 point of 20,
2004 "Chef of the year in Germany" L'Art de Vivre, FFFFFF
by Feinschmecker.

9/1999 - 9/15/2000

**Restaurant Heinz Winkler in Aschau/ Bavaria
*(Chef de Saucier)***

01/9/1997 – 01/9/1999

**Restaurant Heinz Winkler in Aschau/ Bavaria
*(Final examination apprenticeship diploma)***

3 Star Michelin Guide 18 times, Gault Millau 19.5 point
of 20, 1998 "Chef of the year" in Germany , 1998 "L'Art de
Vivre prize for "Great culinary art and Hospitality", 1994
until now "Commissaire General of Eurotoques", "Five Star
Diamond Award" for Heinz Winkler and for the Hotel
Residenz Heinz Winkler lent from the "American Academy
of Hospitality Sciences" 9 times (1997-2006), Relais &
Chateaux Association

Education:

7/23/1997

High school diploma at the Adolf-Reichwein-
School, Nürnberg/ Germany

1990 – 1997

Attendance at Adolf-Reichwein-School,
Private secondary school in Nürnberg,
in parallel apprenticeship as a mechanic

1985 - 1990

Attendance at Hermann - Hedenus - School,
Primary school in Erlangen/ Germany

Personal Skills:

Windows, Word, Excel, PowerPoint,
Material control software,

Reference:

Mandarin Oriental, Guangzhou

389 Tianhe Road, Tianhe District, Guangzhou, China
+86 20 3808 8888

Tangula luxury train

Unit 616, 6/Floor
Hong Kun Building 1 Guang'An Road
Fengtai District
Beijing 100055 China
(Executive Chef Thierry Marais)
Phone: 00 86 15989004589

Homestead Inn

420 Field Point Road,
06830 Greenwich Connecticut, USA
(Chef de cuisine Thomas Henkelmann)
Telefon: 001 203 869 7500

Restaurant Seeger

111 West Paces Ferry Road

Atlanta,GA,30340

(Chef de Cuisine Daniel Porubiansky)

Phone: 001 404 558 8142

Mr. Heinz Winkler

Kirchplatz 1

D-83229 Aschau

(Chef de Cuisine Heinz Winkler)

Phone: 00 49 8052 1799 0