

# CURRICULUM VITAE

## Personal Information:

Surname Schnitzer  
Given Name: Wilhelm  
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Date of Birth: July, 12, 1951  
Place of Birth: Friedingen  
Nationality: German  
Present Resident in China  
Marital Status: Married with one child (01/11)



## Objective:

To secure a rewarding assignment to lead a 4 or 5 star hotel to its next level through skillful management and by motivating, training and supporting the team to achieve higher standards of performance.

## Key Skills

Culinary background, motivation, organization and leadership

## Vocational Experience:

December.2003 – present

### **General Manager**

#### **Yinhe Dynasty Hotel Chengdu China**

A four star property with 364 rooms and 6 F&B outlets, with banquet facilities up to 1200 person. In 2005 we generate a turnover of \$6.1m. During my tenure GOP has seen a sharp increase from 16.06% in 2003 to 22.38% in 2005, an increase of 39.35%. The workforce consists of a total of 460 associates

December.2001 to December.2003

### **Director of Food & Beverage & Asst. GM**

#### **Yinhe Dynasty Hotel Chengdu China**

#### **Responsible for the running the hotel, in absence of the GM**

Responsible for budgeting, forecasting, financial results, staff training and daily operations.

This Four star hotel with 364 rooms and 6 F&B outlets, four kitchen and stewarding generate a Food & Beverage revenue of USD 1.8m per annum. The workforce consists of a total of 132 associates

During my time here we achieved a steep increase in F&B profitability from 13% to 26.7%

A decrease in F&B payroll from 35.05% to 24.54%,

September.2001 – December.2001

### **Director of Food & Beverage**

#### **Yinhe Dynasty Hotel Chengdu China**

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May 2000 – August 2001

### **Executive Chef**

**Yinhe Dynasty Hotel Chengdu China**

Decreased food cost from above 42% to 31%

This Four star hotel with 364 rooms and 6 F&B outlet, four kitchens and stewarding

Food revenue of USD 1.5m per annum

The workforce consists of a total of 80 associates

October 1997- April 2000

### **Executive Chef**

**Crown Plaza Hotel Holiday Inn Chengdu China**

Responsible for all kitchens operations in this 400-rooms deluxe property. Leading a total of 100 workforces in seven different F&B outlets and five kitchens. Responsible for food quality maintenance and improvement in all five F&B outlets. Menu writing, staff training and kitchen operations co-ordination.

Food revenue of USD 4m per annum

October 1995 - September 1997

### **Executive Chef**

**Moevenpick Hotel, Cairo, Egypt**

Responsible for all kitchens operations in this 240-rooms deluxe property.. Leading a total of 60 workforces in five different F&B outlets and kitchens. Responsible for food quality, maintenance and improvement in all five F&B outlets. Menu writing, staff training and kitchen operations co-ordination.

Food revenue of USD 2.2m per annum

1994 - 1995

### **Executive Chef**

**Midgard Resort, Namibia**

Four star resort hotel with 60 rooms and 2 restaurants,

2 bars, Conference rooms up to 120 person,

Leading a total of 20 workforces

1990 - 1993

### **Executive Chef**

**Hotel Maritim, Mauritius**

New opening, responsible for kitchen planning, budgeting, forecasting, financial results, staff training and daily operations. in this 180-rooms deluxe property.

Leading a total of 90 workforces

Food revenue of USD 2.5m per annum.

1987 - 1990

### **Sous chef**

**Hotel Intercontinental, Berlin, Germany**

Responsible for managing the banquet kitchen and roof garden

This prestigious five star business hotel with 600 rooms and 5 F&B outlets: Coffee Shop, French Dining restaurant, roof garden restaurant,

Banquet facility for up to 3000 pax

Catering department up to 2500 pax

Food revenue of USD 9m per annum

Leading a total of 50 workforce



## **CURRICULUM VITAE**

### **Vocational Training:**

9 - 11 October 2003

3 days Dynasty Sales and Marketing Training

19 & 20 August 2002

Two days Management Performance and Development Training

6 & 7 July 2001

Management Team Building Training

15 September 1990  
to 8 December 1990

Opening Member and Trainer for the Main Kitchen,  
Banquet Kitchen and Maritim fine dining Restaurant  
at the Maritim Hotel , Mauritius

September 1984 to  
July 1986

Obtaining Hotel Management School – Berlin, Germany  
and passed successfully the Examination at the Chamber of Industry  
and Commerce, in Berlin

March 1969

Passed successfully the Cook Examination at the Chamber of Industry  
and Commerce, District Esslingen

May 1, 1966  
to April 30, 1969

Cook Apprenticeship at the Hotel Neckartal  
Koengen, Germany

### **Education**

September 1957 to  
April 1966

Primary School and  
Secondary School, in Friedingen

September 1972 to  
July 1974

Middle class school – Stuttgart, Germany

### **Languages:**

German: Excellent written and oral skills

English: good written and oral skills

### **Reference:**

John Malins General Manager  
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