

**MÜLLER**

**THOMAS, HYUN OK**

AGE 40

10 DECEMBER 1969

MARRIED, ONE YEAR CHILD

**EXECUTIVE CHEF  
EXECUTIVE PASTRY CHEF CONSULTING**

**SWISS NATIONALITY**

PASS N° F0406446

ISSUE OF DFAE BERNE 22 AUGUST 2003

EXPIRED ON 21 AUGUST 2013

175 CM. HEIGHTS

65 KG. WEIGHT

RECENT PHOTOGRAPH ATTACHED

**AVS-AIN° : 671.69.472.111**

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**LANGUAGES:**

*FRENCH FLUENTLY*  
GERMAN FLUENTLY  
ENGLISH FLUENTLY  
ITALIEN FAIR  
TAGALOS BASIC  
JAPANESE BASIC  
BASIC RUSSIA



**APPRENTISHIP:**

**HOTEL LA RESERVE**

1981 TO 1983

FIVE STARS HOTEL

85 ROOMS AND 17 SUITES

MEMBER OF THE LEADING HOTEL OF THE WORLD

BELLEVUE/GENEVA / SWITZERLAND

**ONE STARS MICHELIN Restaurant La Closerie**

*Executive chef Roger Lapierre MOF*

The Loti offers French cuisine .The Tse Fung offers Traditional cuisine.

The Spa restaurant serves creative, light and balanced menus

Lounge Bar , coffee shop

Banquet facility for seatdown dinners up to 300 persons and standing cocktail up to

500 persons

**HOTEL METROPOLE**

1983 TO 1984

FIVE STARS HOTEL

111 ROOMS AND 16 SUITES

MEMBER OF SWISSHOTEL GROUP

GENEVA / SWITZERLAND

**ONE STARS MICHELIN Restaurant Arlequin**

*Executive chef Alain Jennin*

Brasserie Le Grand Quai coffee Shop

7 conference and meeting rooms which can accommodate up to 160

persons in conference or for seatdown dinners and 350 person for standing cocktails.

**SCHOOL:**

C.P.I.A. KITCHEN TRAINING SCHOOL,1981 TO 1984, GENEVA/SWITZERLAND.

HOTEL MANAGEMENT SCHOOL OF VIEUX BOIS,AVENUE DE LA PAIX 12  
1985, 1202 GENEVA/SWITZERLAND

DAVESOLO INTRNATIONAL SEMINAR OF BUILDING ATTITUDES FOR  
BUSINESS,1990, PENANG / MALAYSIA

BASIC FOOD HYGIENE,2001, CHARTERED INSTITUTE OF HEALTH LONDON

PASSAGE ISO 9000/1994 à ISO 9000/2000,OPTIMUM MANAGEMENT BY QUALITY  
2001, GENEVA

H.A.C.C.P COURSE,OPTIMUM MANAGEMENT BY QUALITY,2001, GENEVA

SAFTY AND PROCEDURE IN THE JOB,2005, GENEVA

**POINT OF HIRE:**

GENEVA / SWITZERLAND.

**NOTICE OF AVAILABILITY:** UPON AGREEMENT

**AREA OF CONVENIENCE PREFERENCE:** EVERYWHERE

**FIRST CHOICE:** RUSSIA FEDERATION

**CONSIDERING ALL OTHERS LOCATIONS**

**PREVIOUS TRACK:**

**(WITH EXPATRIAD STATUS)**

THAILAND / MALAYSIA / PEOPLE'S REPUBLIC OF CHINA / PHILIPPINES / U.S.A.  
/ GREECE / JAPAN / TAIWAN R.O.C./ KINGDOM OF SAUDI ARABIA ./ RUSSIA  
FEDERATION

**EXTRA CURRICULAR:**

VALID DRIVING LICENSE (CAR&MOTORBIKE)  
TYPING SPEED, 30 WORDS PER MINUTES

**EXTRA CURRICULAR :**

OPERATE OFFICE SYSTEM & PERSONEL COMPUTER  
« CALCMENU », »CHEF TEC », »CHEF TOOL »,  
« MS OFFICE 2000 ». AND FIDELIO

MEMBER OF CHAINE DES ROTISSEUR.  
MEMBER OF PENANG HOTEL CHEF.  
MEMBER OF ACADEMY NATIONAL DES CUISINIERS.  
MEMBER OF INTERNATIONAL TOQUES BLANCHES.  
MEMBER OF SWISS HOSPITALITY ASSOCIATION  
MEMBER OF SWISS CULINARY ACADEMY EXPERTS

**EXTRA PROFESSIONAL KNOWLEDGE:**

QUALITY MANAGER ISO 9000 / 1994 AND ISO 9000 / 2000  
AUDITOR HACCP

ICE CARVING.  
MARGARINE AND BUTTER CARVING.  
FRUITS AND VEGETABLES CARVING.  
CHOCOLATE CARVING.

**SPECIALITY:**

PACIFIC RIM (FUSION KITCHEN) .  
FOOD SPECIALITY AROUND THE WORLD , CONTINENTAL &  
LOCAL

**MEDAILLE D'OR DE LA GASTRONOMIE PRIX REMI PAR L'ASSOCIATION  
FRANCAISE PRESTIGE DES ARTS ET DE LA CULTURE. 24 SEPTEMBER 2002  
SAME PRICE OF ALAIN DUCASSE**



**Golden Medal of French Gastronomy Association of Art and Culture for my  
New Fusion Food  
Same Price of Alain Ducasse**

## EMPLOYMENT HISTORY

### EXECUTIVE CHIEF

#### CONCORD CATERING LUXURY CATERING IN RUSSIA

8 RESTAURANTS ,2 SHIP'S AND CATERING FROM 10 TO 8000 PERSON

MOSCOW RUSSIA FEDERATION

JULY 2008 UNTIL JANUARY 2009

From a small private party, to a most refined banquet - we carry out services on any level. "**Concord**" has been a leader of catering in Russia. Our motto is "New steps every day." Our banquet's locations include, not only the whole of Russia, but also Europe and Asia. The company "**Concord**" is not only the organization of the most refined banquets, weddings, cocktails, and many other celebrations, rent of Palaces and museums, but also elite restaurants of St. Petersburg - the restaurant-palace of Count Stroganov the "**Russian Empire**", the restaurant of haute cuisine "**The Old Customs House**", the restaurant-ship "**New Island**", the restaurant-party-house "**Russian Kitch**", the restaurant of Russian and Soviet cuisine "**Na Zdorovie**", restaurant "**Cheval Blanc**" and "**River Palace**" in Moscow.

[www.concordcatering.com](http://www.concordcatering.com)

### SENIOR PRE OPENING CONSULTING

#### EXECUTIVE CHEF

#### RESTAURANT'S CLUB GALLERY AND CAFÉ GALLERY

PRE OPENING AND OPENING TEAM

CHEBOKSARY RUSSIAN FEDERATION

JULY 2007 UNTIL JUNE 2008

I was hire to the pre opening and opening ,The Gallery Club as Senior Manager and Executive Chef, with 9 outlets food & beverages Coffee Shop, Fine dining signature restaurant "Fusion & Molecular food", National and regional kitchen, Modern Italian concept, Lounge Bar, Japanese restaurant with 12 Tepanyaki tables and Sushi Bar, Pastry and Gourmet shop , 3 VIP room's banquet facility site down dinner up to 500 persons and standing Cocktail up to 800 persons , including heavy Outside Catering Schedule up to 1000 persons ,with over 220 staff and 800 covers a Day.

As well I open 1 may 2008 , The Gallery Beach Café on Volga  
25% food cost and 20% labour cost.

<http://gallery-club.ru/index1.php?act=viewfotoreport&id=1&start=20>

<http://gallery-club.ru/index1.php?act=kuchnia>

[www.gallery-club.ru](http://www.gallery-club.ru)

### DIRECTOR AND EXECUTIVE ACADEMY CHIEF

#### ACADEMY INTERNATIONAL OF GASTRONOMY

PRE OPENING AND OPENING TEAM

MOSCOW RUSSIA FEDERATION

OCTOBER 2005 UNTIL JUNE 2007

Providing to the russian chefs, 30 weeks academic cours, culinary training, To receive an outstanding foodservice education, including lessons on culinary techniques, pastry, flavor strategies, wine studies, menu development, and culinary trends.

50 modules international cuisine and pastry cours ,each modules in 25 hours ,90% pratical and 10% theory .

With senior sponsor compagny "la marée" and DeBuyer .

Partnership with ENSP, Ecole Nationale Supérieure de la Pâtisserie Château de Montbarnier Yssingaux , France.board of management and pedagogical composed , Mrs : Y.THURIES, ALAIN DUCASSE

**The Institute Paul Bocuse** , Château du Vivier , Ecully France  
**Frédéric BAU , Philippe Givre and David Capy MOF**, Ecole du Grand Chocolat Valrhona, Tain l'Hermitage France  
**Jean François Devineau** ,Ravifruit,Anneyron France  
**Michel Willaume**, World Pastry Champion 2001 .Coupe du monde de la pâtisserie , Lyon France

SENIOR CONSULTING : Company Malachite Ekaterinburg Russia [www.malachite.ru](http://www.malachite.ru)

Restaurant TBK Lounge Novosibirsk

<http://www.palaisroyal.ru/?p=news&id=124&l=e>

Restaurant New Café Novosibirsk

[www.lamaree.ru](http://www.lamaree.ru)

[www.ecoledelapatisserie.com](http://www.ecoledelapatisserie.com)

[www.institutpaulbocuse.com](http://www.institutpaulbocuse.com)

[www.valrhona.com](http://www.valrhona.com)

[www.ravifruit.com](http://www.ravifruit.com)

[www.mwpastry.com](http://www.mwpastry.com)

[www.academy-mag.ru/photogallery/index06.html](http://www.academy-mag.ru/photogallery/index06.html)

[www.academy-mag.ru](http://www.academy-mag.ru)

***CHIEF OPERATING OFFICER “ COO ” & EXECUTIVE CORPORATE CHIEF  
ALTAWIL FOOD SERVICE***

HEAD OFFICE YANBU AL-SINAIYAH / SAUDI ARABIA

YANBU AL-SINAIYAH / KINGDOM OF SAUDI ARABIA

TWENTY-THREE PROJECTS

OCTOBER 2002 UNTIL SEPTEMBER 2005

Altawil Food Services has been a rapidly growing part of Altawil Group. What has started with a catering services operation has developed through years of experience into a multi-activity support services provider. Our highly qualified staff have always been the key element in delivering a wide range of support services in world-class standards and with professionalism. Services that we render to our clients vary in speciality and genre to include: Catering Services, Landscape & Security Services, Recreational Services, Housekeeping & Laundry Services, Janitorial Services, Camp Operation & Maintenance. Altawil Catering Services are available to workforces on Jobsites, in Camps, in Staff Canteens and Cafeterias, in Hospitals, in Universities and other institutions. In business and to private customers with banqueting requirements. The standard catering package includes three meals a day, seven day per week. All menus are based on the specific needs on the clients. Menus are available for any nationality. They range from Western through Arab, Indian and Pakistani, Indonesian, Thai, Philipino and Korean to African cuisines, such as Sudanese and Kenyan. All foodstuffs used are of choice or Grade A quality. The operational team in the field – highly qualified cooks of different nationalities and well trained. Courteous serving staff – is supported by a skilled and experienced management team of both regional and head offices. Support services consist of procurement, domestic and international purchasing, culinary assistance in menu planning and presentation, development of specific food specifications, hygiene, sanitation and bacteriological control, kitchen planning and equipment, quality control and personnel training. In view of the extreme climatic conditions in this country, meticulous attention is paid to storage, stock control and stock rotation, ensuring ideal storage conditions for deep-frozen and cooled stocks as well as fresh produce.

[www.altawil.com](http://www.altawil.com)

**EXECUTIVE CULINARY CHIEF CONSULTING FOR THE WARWICK  
HOTEL WARWICK GENEVA**

FOUR STARS HOTEL

167 ROOMS AND SUITES

WARWICK INTERNATIONAL

GENEVA / SWITZERLAND

*PRE OPENING AND OPENING THE FUSION CUISINE*

*JUNE UNTIL SEPTEMBER 2002*

5 food and beverage outlets, Restaurant Les Quatres Saisons, Téséo coffee shop, Inagiku", Japanese restaurant, Vivaldi Lounge bar ,8 conference and banquet rooms for seatdown dinners up 500 persons and standing Cocktail up 1000 persons. Kitchen management :1 Executive Sous-Chef, 3 Chefs de Cuisine, 4 Sous-Chef ,1 Executive Pastry Chef and 15 kitchen staff and 400 to 600 covers a day, food cost 30% and labour cost 29%.

[www.warwicckhotel.com](http://www.warwicckhotel.com)

**EXECUTIVE REGIONAL CHIEF AND KITCHENS DIRECTOR, WEST  
SWITZERLAND**

HEAD OFFICE ZURICH / REGIONAL OFFICE GENEVA SWITZERLAND

**EXECUTIVE CHIEF MÖVENPICK CENDRIER CENTRE GENEVA**

THE MÖVENPICK RESTAURANTS

INTERNATIONAL GASTRONOMY COMPAGNY

REGIONAL RESTAURANTS WITH FOOD COST 29 % AVERAGE

Restaurants: Mövenpick Cendrier Centre, Fusterie, Yvorne Est , Yvorne Ouest , Marche Martigny and Hotel : Mövenpick Hotel Geneva , Mövenpick Cadet Hotel Geneva and Mövenpick Hotel Lausanne for Movenpick Standards Recipes .

JUNE 2000 UNTIL JUNE 2002.

Restaurant Fusterie Four Operation Outlets ( Coffee Shop , Restaurant , “Baron “ Fine Dinning restaurant and during the summer time one wonderful and high Class Terrace).600 to 800 Covers a Day. Kitchen Management :1 Executive chef, 1 Executive Sous-Chef ,4 Chef de Cuisine and 4 Sous-Chef,1 Executive Pastry Sous-Chef.

Restaurant Yvorne West and Yvorne West each One F & B Outlets.300 to 400 Covers a Day. Kitchen Management:2 Chefs de Cuisines and 2 Sous-chef,1 Pastry Chef

In their Luxury and Splendid Renew Restaurant Cendrier Centre speciality of Fusion Kitchen with Four extensive Food and Beverage Outlets ( Coffee Shop ,Restaurant and Bar ),including Banquets Schedule ,Outside Catering and Standing Cocktail facilities up 400 Persons.400 to 600 Covers a Day. Kitchen Management :1

Executive Sous-Chef, 4 Chefs de Cuisine,6 Junior Sous-Chef and 1 Production Chef,1 Executive Pastry Chef.

Mövenpick & Casino Geneva , 350 rooms and suites, with 6 food and beverage outlets including catering service up 1000 persons , Restaurant Latitude ,Café Latitude, Kamome ,Maraîcher, Alibi Bar and banquets, conferences and seminars, 19 adjustable rooms for dinners up to 800 persons and 1500 persons for Cocktail.

Hotel Mövenpick Cadet Geneva ,190 business rooms ,with 2 food and beverage outlets

Hotel Mövenpick Lausanne, 265 rooms, including six Junior Suites and Suites , with 5 food and beverage outlets ,Le Jardin, La Brasserie, La Pêcherie, Tchín Tchín Bar ,15 banquets & conference rooms ,outside catering

facility up to 2000 persons

[www.moevenpick.com](http://www.moevenpick.com)



**EXECUTIVE SOUS CHEF  
THE MONTREUX PALACE**

FIVE STARS HOTEL

185 ROOMS AND 50 SUITES.

**ONE STAR MICHELIN RESTAURANT La Véranda**

MEMBER OF THE LEADING HOTEL OF THE WORLD. AND SWISS DELUXE HOTEL.

MONTREUX / SWITZERLAND

SWISS-AIR GROUP , MEMBER OF SWISSHOTEL ,RAFFLES GROUP AND FAIRMONT

NOVEMBER1998 TO MAY 2000

8 Food and Beverage outlets ,La Brasserie du palace coffee shop , Jaan ,La Terrasse du Petit Palais ,Harry's New York Bar ,Bar Rose d'Or - bar ,Willow Stream Spa & Restaurant, Exclusive Night Club,8 meeting and banquet facilities for up to 1200 people.Catering to Chateau d'Oron and Chateau de Chillon. Kitchen Management : 1 Executive Sous Chef,1 Supervisor,8 Chefs de cuisine ,8 Sous-Chef,1 Executive Pastry Chef, 1 Chef butcher,1 Chef baker and 70 kitchen staff , 800 to 2000 cover a days 31% food cost and 30% labour cost.

[www.fairmont.com/montreux](http://www.fairmont.com/montreux)

**HYATT REGENCY HOTEL**

FIVE STARS HOTEL

292 ROOMS INCLUDING 38 SUITES

JEDDAH / SAUDI ARABIA

5 Food and Beverage outlets, Al Diwan all-day à la carte menu ,healthy food restaurant,Hokkaido Japanese restaurant,The Lounge and Banquet facilities up 1000 persons

**INTER-CONTINENTAL HOTEL RIYADH**

FIVE STARS HOTEL

275 ROOMS INCLUDING 61 SUITES

RIYADH / SAUDI ARABIA

5 Food and Beverage Outlets ,Pavilion Restaurant coffe Shop, Mondo Restaurant, Fusion Food, HEALTH & FITNESS CENTRE restaurant , 10 meeting rooms with capacities seatdown dinners up 1500 persons

NOVEMBER1998 TO MAY 2000



**EXECUTIVE COLD KITCHEN CHEF AND SENIOR SOUS CHEF  
HOTEL LA RESERVE**

FIVE STARS HOTEL

85 ROOMS AND 17 SUITES

MEMBER OF THE LEADING HOTEL OF THE WORLD

**TWO STARS MICHELIN Restaurant La Closerie**

BELLEVUE / GENEVA / SWITZERLAND.

MAY 1998 TO OCTOBER 1998

Short time Return of Asia Area With family

The Loti offers French cuisine .The Tse Fung offers Traditional cuisine.

The Spa restaurant serves creative, light and balanced menus.Lounge Bar , coffee shop.Banquet facility for seatdown dinners up to 300 persons and standing cocktail up to 500 persons

[www.lareserve.ch](http://www.lareserve.ch)

**EXECUTIVE CHIEF  
EVERGREEN LAUREL HOTEL**

FIVE STARS HOTEL

354 DELUXE ROOMS AND EXCLUSIVE VIP FLOORS

TAICHUNG / TAIWAN R.O.C.

MAY 1997 TO APRIL 1998

7 Food and Beverage Outlets,"Gourmet Shop",Cake and Desserts,"Café Laurel",International Buffet,"Lobby Bar",Snack's, "Evergarden ",Chinese Restaurant ,"Chevalier",Teppanyaki & Steakhouse,"Evergreen Club",signature Restaurant,with 11 banquet rooms,banquet facility site down dinner up to 2700 persons and standing Cocktail up to 5000 persons.

[www.evergreen-hotels.com](http://www.evergreen-hotels.com)

**EXECUTIVE CHIEF FOR PRE-OPENING AND OPENING.  
HOTEL KEMPINSKI PRESIDENT WILSON GENEVA  
ONE STAR MICHELIN Restaurant Le Cirque and Restaurant The Spice**

FIVE STARS HOTEL.

GENEVA / SWITZERLAND.

MARCH 1996 TO APRIL 1997

MEMBER OF THE STARD UP TEAM

[www.kempinski-geneva.com](http://www.kempinski-geneva.com)

**EXECUTIVE CHIEF FOR PRE-OPENING AND OPENING  
HOTEL REMBRANDT BANGKOK**

FOUR STARS HOTEL

BANGKOK / THAILAND

1995

MEMBER OF THE STARD UP TEAM

[www.hotel.rembrandtbkk.com](http://www.hotel.rembrandtbkk.com)

**EXECUTIVE CHIEF**  
**PRE-OPENING AND OPENING CONSULTING**  
**THE DODDEKA APOSTROLI**  
LEADING RESTAURANT IN ATHENS  
ATHENS /GREECE  
1994  
MEMBER OF THE STARD UP TEAM

**EXECUTIVE SOUS-CHEF**  
**KITCHEN LECTURER**  
**HOTELCONSULT SHCC COLLEGES SWITZERLAND**  
**INSTITUT HOTELIER « CESAR RITZ ». LE BOUVERET**  
ACCREDITED BY:THE STATE OF VALAIS AND C.C.A. WASHINGTON.D.C. -U.S.A.  
LE BOUVERET / VALAIS / SWITZERLAND  
[www.ritz.edu](http://www.ritz.edu)

**EXECUTIVE CHIEF CONSULTING**  
FOR FOOD SEMINAR OF THE TOKYO Y.M.C.A. HOTEL SCHOOL  
**INTERNATIONAL HOTEL SCHOOL TOKYO**  
TOKYO / JAPAN.  
1992 TO 1993  
[www.tokyo.ymca.or.jp/hotelschool](http://www.tokyo.ymca.or.jp/hotelschool)

**EXECUTIVE CHIEF**  
**PRE-OPENING AND OPENING**  
**SWISS-BELHOTEL**  
**THE BLUE CANYON CONTRY GOLF CLUB**  
PHUKET / THAILLAND.  
NOVEMBER 1991 TO JUNE 1992  
MEMBER OF THE STARD UP TEAM  
[www.swiss-belhotel.com](http://www.swiss-belhotel.com)  
[www.phuketcountryclub.com](http://www.phuketcountryclub.com)

**EXECUTIVE SOUS - CHEF**  
**THE MANILA HOTEL**  
MEMBER OF THE LEADING HOTEL OF THE WORLD  
FIVE STARS HOTEL  
MANILA / PHILIPPINE.  
SEPTEMBER 1990 TO SEPTEMBER 1991  
[www.manila-hotel.com](http://www.manila-hotel.com)

**EXECUTIVE SOUS - CHEF**  
**EQUATORIAL HOTEL**  
FIVE STARS HOTEL  
PENANG / MALAYSIA  
1990  
PRE-OPENING AND OPENING  
KITCHEN TRAINING CHEF  
[www.equatorial.com/pen/](http://www.equatorial.com/pen/)

**EXECUTIVE SOUS-CHEF**

**THE PALACE HOTEL**

MEMBER OF THE LEADING HOTEL OF THE WORLD

FIVE STARS HOTEL

BEIJING / PEOPLE'S REPUBLIC OF CHINA

OCTOBER 1988 TO NOVEMBER 1989

OPENING TEAM

[www.beijing.peninsula.com](http://www.beijing.peninsula.com)

**EXECUTIVE SOUS - CHEF**

**THE REGENCY HOTEL**

FIVE STARS HOTEL

NEW-YORK / U.S.A

SEPTEMBER 1987 TO 1988

**EXECUTIVE COLD KITCHEN SUPERVISOR**

**NORDIC PRINCE, SUN**

**THE ROYAL CARIBIAN CRUISE LIGNE**

LEADING CRUISE COMPANY OF THE WORLD

AROUND THE WORLD TOUR.

CRUISE SHIP POSSEIDON COMPANY / MIAMI / U.S.A

END 1986 TO AUGUST 1987

**CHEF DE PARTIE ENTREMETIER**

**WARWICK INTERNATIONAL HOTEL GENEVA**

**TWO STAR MICHELIN Restaurant Les Quatres Saisons**

GENEVA / SWITZERLAND

SEPTEMBER 1985 TO FEBRUARY 1986

**COMMIS TOURNANT**

**HOTEL METROPOL**

FOUR STARS HOTEL

RELAIS AND CHATEAU

31 DELUX ROOMS

ST-GALLEN /SWITZERLAND

**ONE STAR MICHELIN Restaurant Au Premier**

SEPTEMBER 1984 TO MARCH 1985

3 food and beverage outlets with 3 banquet and seminaire rooms up to 50 persons sitedown dinners

[www.hotel-metropol.ch](http://www.hotel-metropol.ch)

**APPRENTISHIP**

**HOTEL METROPOLE**

FIVE STARS HOTELJUNE 1983 TO JULY 1984

111 ROOMS AND 16 SUITES

MEMBER OF SWISSHOTEL GROUP

GENEVA / SWITZERLAND

**ONE STARS MICHELIN Restaurant Arlequin**

[www.swissotel.com/EN/Home.htm](http://www.swissotel.com/EN/Home.htm)

[www.bocuse.fr/accueil.aspx](http://www.bocuse.fr/accueil.aspx)

**APPRENTISHIP**

**HOTEL LA RESERVE**

FIVE STARS HOTEL SEPTEMBER 1981 TO MAY 1983

85 ROOMS AND 17 SUITES

MEMBER OF THE LEADING HOTEL OF THE WORLD

BELLEVUE/GENEVA / SWITZERLAND

**ONE STARS MICHELIN Restaurant La Closerie**

[www.eckart-witzigmann.de](http://www.eckart-witzigmann.de)

[www.lareserve.ch](http://www.lareserve.ch)

**STAGIAIRE DE CUISINE / IN-TRAINING STATUS IN THE KITCHEN**

**RESTAURANT LE CHATEAU DE GENTHOD**

**ONE STAR MICHELIN**

GENTHOD / GENEVA / SWITZERLAND

JUNE 1981 TO AUGUST