****

**Rudolf W. Segers / Executive Sous Chef, Ritz Carlton Hotel Riyadh, Saudi Arabia**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Summary:**
A dedicated, capable professional with excellent organizational and culinary skills, good business acumen and 20+years experience in top kitchens around the world. Thrives in an environment where the highest standards are expected, Motivated, Energetic and Resourceful. Although classically trained I am a chef who likes to think outside the square, using the freshest and highest quality produce when available. A chef who leads by example and works well with all departments as a team. The ability to work within budgets, whist producing high quality food and returning excellent financial results for the company.

Specialties:

- planning
- organizing
- controlling & directing
- training
- assessing
- leading
- motivating
- coaching
- ensuring superior quality & consistency
- ensuring cultural and core standards are met
**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Experience:**

**Executive Sous Chef at Ritz Carlton Hotels & Resorts, Saudi Arabia** November 2011 - present

**Area Executive Chef, Te Waonui Forest Retreat / Scenic Hotel Group** February 2011 – October 2011 New Zealand owned and operated, the Scenic Hotel Group manages 3, 4 & 5 star hotels in New Zealand and the Pacific Islands. Te Waonui Forest Retreat (5 star), The Royal Tonga International Hotel (5 star), Scenic hotels (4 star) & Heartland hotels (3 star) are in their portfolio. With New Zealand’s west coast Scenic hotels, I managed the culinary operations of 6 hotels (total of 375 guest rooms) & 14 Restaurants & Bars. Flexibility, imagination & a strong culinary knowledge are paramount to successfully manage the different styles and standards within the west coast Scenic hotel operation. Being the flagship hotel of the Scenic hotel Group, Te Waonui is a 5 star operating hotel with the highest culinary standards. The Te Waonui Forest Retreat prides itself to be one of New Zealand’s premiere hotels. The unique location, architecture, high service standards plus the exceptional culinary experience makes it a preferred choice for every sophisticated traveler. The Scenic hotel Franz Josef Glacier, Heartland hotel Mueller wing, Heartland hotel Glacier Country, Heartland hotel Fox glacier & the Heartland World Heritage hotel Haast are very successfully run 3 & 4 star hotels on the west coast which need an eye for detail. I, Rudolf W. Segers have been initiating & implementing changes for the better of each individual hotel operation.

**Executive Sous Chef at Four Seasons Hotels & Resorts**
August 2008 – November 2010
The Four Seasons Hotel Riyadh is renowned for its outstanding culinary experience.
The hotel offers a wide variety of dining choices including a la carte dining, all day buffet, in room dining, banquet facilities for up to 4000 guests and extensive outside catering options. As Executive Sous Chef it was my purpose to plan, organize, control & direct the work of the employees in the whole culinary department, while ensuring superior quality & consistency. I was also responsible for training, assessing, leading, motivating & coaching our team of Chefs and kitchen stewards to ensure that established cultural and core standards were met.

**Chef de Cuisine at Rotana Hotels, Abu Dhabi, U.A.E.**
October 2006 - August 2008
Employed as Specialty Outlet Chef / Head Chef for the Flagship Restaurant, at the Beach Rotana Hotel & Towers, Finz. As Outlet Chef I was responsible to increase and maintain culinary excellence. The Beach Rotana Hotel is the Flagship Hotel of the Rotana Hotel Group who operates in the Far & Middle East. The Beach Rotana Hotel is a member of the “Leading Hotels of the World” We won during my time at the Finz Restaurant the Time Out Awards 2006 & 2007 for Best Seafood Restaurant and Restaurant of the Year, Abu Dhabi . We also won the What’s On Awards 2007 for Chef’s Choice, Abu Dhabi, the 2008 What's On Abu Dhabi Awards for Best Seafood restaurant and the What's On Special Panelist’s Award 2008 I had the privilege to work with a few of Europe’s finest Michelin star Chef’s. Our Promotion calendar had involvements from Xavier Matthieu, Hannes Hell, Christian Winkler and Mauro Colagreco.

**Executive Chef at Duxton Hotel, Rotorua, New Zealand**
March 2005 - September 2006
Employed to increase culinary standards in recently refurbished Hotel. Full control over department, Hotel has 41 rooms, 3 suites, 2 conference rooms. The market is Corporate NZ, International FITs & Tours, and Weddings. The Company works to a very strict cost control, whist maintaining high culinary standards. Strong financial F & B department. Duties included: Control of budgets, rostering, purchasing and menu planning, Departmental Human Resources , Accounts, reconciling of purchase orders ,OSH, Health & Hygiene, HACCP

**Sous Chef at Kamakura Restaurant, Russell, New Zealand**
2004 - 2005
Worked in the capacity as Sous Chef at Kamakura Restaurant in the “Bay of Islands”, acting as Head chef until new Chef was appointed.
2004 - 2004
Worked at the Hammerheads Restaurant as Senior Chef de Partie. Award winning seafood
restaurant in Auckland. Executive Chef Kevin Hyde

**Chef de Partie at Victorian Restaurant, Düsseldorf, Germany (1 Michelin star)**
2003 - 2004
200 cover main restaurant & 40 cover private dining room. Worked Gardemanger section in Michelin stared dining room under strict control, using only the best ingredients. A very talented team led by Benno Braeuer. High-pressure environment were standards are paramount to success. Member of La Chaine Des Rotisseurs.

**Chef de Partie at The Manor, West Orange, N.J., U.S.A.**
2003 - 2003
Edwardian Mansion which houses 3 restaurants, 8 banquet rooms offering French/German fine dining cuisine. American Food Hall of Fame. La Chaine Des Rotisseurs. Dirona award. Worked poissonnier section in AAA 4 Diamond Terrace Lounge Executive Chef Jochen Voss

**Chef de Partie Tournant at Achteraths Restaurant, Neukirchen-Vlyn, Germany**
2002 - 2003
60 cover fine dining restaurant, regional German and Mediterranean cuisine. Award winning 14 Points Gault Millau. Michelin star Chef Roger Achterath

**Various from junior chef to owner at Hotel & Gasthof Segers, Spelle, Germany**
1998 - 2002
April 94 - February 95 as Chef de Partie/ Sous Chef
November 95 - February 97 as Chef de Cuisine
May 98 - November 02 as Executive Chef / Owner
Worked in all kitchen position in my father’s hotel until he retired in 2000. Took over the running of whole business. During my time as Owner/Chef the Hotel was fully refurbished, all rooms, function areas, restaurants and kitchens. The Hotel had 2 restaurants, 350 cover banquets, 5 twin rooms, Outside catering amounting to 1/3 of the F & B revenue. Family sold the business upon my father’s demise

**Chef de Partie Tournant, Anaheim Hilton & Towers Hotel at Hilton Hotels**
1996 - 1998
Initially worked in banquets kitchen / catering department (up to 5000 covers daily) before moving into the signature restaurants as Chef de Partie Tournant. Clientele mostly corporate American. The largest Hotel in California at the time. AAA 4 Diamond food rating.

**Chef de Partie Tournant, King Salomon’s Palace Hotel at Isrotel**
1995 - 1995
Worked in the Capacity as Chef de Partie Tournant at the Flagship Resort Hotel for the Isrotel Hotel Group, King Salomon’s Palace Hotel. (430 rooms) 7 restaurants and banquets facilities for 700 covers. Hotel worked within kosher regulations. Responsible for Seafood, French and Dairy Restaurants with 6 staff under my immediate control.

**Dorchester Hotel London at Dorchester Collection**
1993 - 1994
World-renowned Hotel, Member of “Leading Hotels of the World”.
Worked in both “The Grill” and “The Terrace” (which changed later into Alain Ducasse at the Dorchester), both signature restaurants within the hotel. Worked with both classical French and New English Cuisine styles. Catering to the very top end of the market. Executive chef Willy Elstener

**Atlantic Hotel , Hamburg at Kempinski Hotels**
1992 - 1993
Flagship Hotel, Kempiniski Group. Member of “Leading Hotels of the World”. 256 Rooms, 2
restaurants with both fine dining and brasserie style food. 1500 covers in the banquet operation. Worked in both segments of the culinary operation in the position as Commis de Cuisine / Demi Chef de Partie, which enabled me to develop my skill set for fine dining and for larger Volume functions

**Hotel “Lederer am See”, at Bad Wiessee, Germany**
1990 - 1991
First paid position after completing German apprenticeship system.
4 \* Resort Hotel with Spa. Worked as Commis de cuisine in both summer and winter seasons.
Classical German & Bavarian Cuisine

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Education:**
German Schooling system
1978- 1987
Primary- Secondary. Spelle, Germany
Gained passes in all subjects

Berufsbildende Schulen Meppen
1987 - 1990

Hotel “Am Wasserfall”, Lingen, Germany
Certified German Culinary degree, Culinary & Hospitality studies, 1987 - 1990
Chef Apprentice

-Germany HACCP – equivalent to City & Guilds 706/1  706/2
-Royal Food Hygiene Certificate
-Hilton Hotels International Priority 1
-Rotana Basic Food Hygiene Training
-Rotana On Job Training Certificate Program
-Rotana Intermediate Food Hygiene Training/German TUV
-Four Seasons Hotels Orientation Program FSITP
-Four Seasons Basic Food Hygiene Training
-Four Seasons Management Development Program
-Four Seasons E- Knowledge Program (Harvard Mentor programs, Skill Soft)

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Honors and Awards:**

2005 winner
Rotorua Chef Challenge, New Zealand.
2006 winner
Rotorua Chef Challenge, New Zealand.
2006 finalist
New Zealand Global Chefs Challenge,
2006 & 2007 Time Out Award Abu-Dhabi for
Best Seafood Restaurant & Restaurant of the Year
2007 What’s On Chef’s Choice Award, Abu Dhabi
2008 What's On Award's Abu Dhabi
Best Seafood Restaurant & Special Panelist’s Award
\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**References:**

Rudolf Managed the kitchen of our signature seafood restaurant Finz, obtaining excellent results confirmed by Finz winning best restaurant awards in the 2 years Rudolf was there. He is a serious individual, well committed to the industry February 22, 2010. **Dominique Hebert, EAM , Beach Rotana Abu Dhabi**
managed Rudolf W. Segers indirectly at Rotana Hotels, Abu Dhabi, U.A.E.

Rudolf is a passionate chef with a great love for food. As a manager he has an eye for details and drives for constant improvement. He has very good leadership skills and manage to create a strong team spirit. As a colleague he was always helpful and offered assistance and support. All in all it was a pleasure to work with him and have him as a colleague and friend. I wish him good luck and success !! February 20, 2010
**Guido Thomeczek , Executive Chef , Al Ain Rotana**
worked directly with Rudolf W. Segers at Rotana Hotels, Abu Dhabi, U.A.E.

Since Rudi joined Finz restaurant, there wasn't any looking back. He is not only a culinary expert, but also a motivator for his team. The business was phenomenal, and he along with his team, did an outstanding job every single day to ensure more than 150 guests left thoroughly delighted with his food. He somehow knew how to get things done from his team and the team equally loved his style in kitchen. Rudi was instrumental in getting a new menu launched, that later became the most popular menu around. He was more than a Chef de Cuisine for me, he was my partner in ensuring all guests who visited Finz had a memorable dining experience. Under his supervision of food production, the restaurant won few critically acclaimed awards - Restaurant of the year and General Manager's choice of restaurant...... December 26, 2009
**Monty Mahajan , Assistant Restaurant Manager, FINZ** - a seafood restaurant , Beach Rotana Hotel & Towers, Abu Dhabi
worked directly with Rudolf W. Segers at Rotana Hotels, Abu Dhabi, U.A.E.

Rudolf did a great job managing our kitchen, not only did he produce excellent innovative cuisine, he also ensured the cost of sales and wage costs were within budget at all times. I found Rudolf very professional and a pleasure to work with. During Rudolf 's time at the helm the hotel gained the reputation for excellent cuisine that it still enjoys today. Kind regards Richard de Graaf
**Richard De Graaf, West Coast Area General Manager, Scenic Hotel Group,**
managed Rudolf W. Segers  at Duxton Hotel, Rotorua, New Zealand
**Richard is currently my Area GM at the Te Waonui Forest Retreat & Scenic Hotel Group**.

Rudi is very good. He knows food; he is classically trained and has the imagination to create
modern, tasty tempting food. A man of principles and integrity, a chef who understands costs as much as quality, you won’t every get “cheap” from Rudi’s menus. Class act and I don’t use that word often.
**Andrew Rhoades -** Owner – Martarni the hospitality company. worked as F&B Manager together with Rudolf W. Segers at Duxton Hotel, Rotorua, New Zealand

Rudolf W, worked as executive chef at the Duxton hotel at the time I was executive chef at the Novotel and Ibis hotels in Rotorua. Rudolf was always seen as a chef with a great reputation and has a dedication to his craft. He was also actively involved with the local chefs association. December 29, 2009
**John Norton , Section manager , Waiariki Institute of Technology,**
was with another company when working with Rudolf W. Segers at Duxton Hotel, Rotorua, New Zealand

Rudolf W. Segers was employed as Chef de Partie in the Fine Dining Restaurant Operation of the Anaheim Hilton & Towers...very dedicated and creative Chef with a passion for excellence - customer and team satisfaction was a constant priority and reflected on a daily basis...was key contributor to receive Southern California Restaurant Writer Gold Award for Pavia Northern Italian Fine Dining Restaurant!  January 4, 2010
**Jan Pfeiffer, Exec. Chef, Wyndham** managed Rudolf W. Segers at Hilton Hotels

I know Mr. Segers as a serious chef who has and sets very high standards for himself and others, followed through with hard work. I find him creative, innovative and often he reinvents himself. Rudolf Communicates very well with seniors, subordinates and colleagues. He tends towards being more of an extrovert. Good organized work place, knows how to plan properly and is punctual and on time. As he leads his kitchen team, he supervises and coaches them well and appoints tasks as needed. I find him very open to new ideas and eager to learn. Tasks set for him are met diligently and without delay. He takes initiative in terms of menu planning and function preparation. He relates well to the Executive chef and F&B Manager. Very loyal and honest, will give his fullest to the benefit of the company. Does not keep track of overtime, as it is inherent to his position to “get the job done” How would I rate their creativity out of 10? 10 How would you describe their personality? On a day to day basis? bubbly, yet serious as it relates to work and work performance. Yes, without doubt, Mr. Segers will make an excellent contribution to any future employer.” January 16, 2010 [**Raf Griep**](http://www.linkedin.com/profile?viewProfile=&key=15120701&noCreateProposal=true&goback=%2Eprf_en*4US) **, Culinary Director/ Ex. chef in charge of F&B , InterContinental Hotels Group** was with another company when working with Rudolf W. at Four Seasons Hotels & Resorts

Rudolf is a very well verse Executive Sous Chef. His professionalism combine with an excellent savoir faire make Rudolf a asset to any kitchen brigade. He knows how to combine strong mixed flavors with very neat design presentation. Rudolf is well respected by his team and as a leader knows how to give clear instruction and guideline to his team and ensure that opportunities are given to the most successful team player to grow.” He is kind and compassionate, and takes great pride by providing opportunities for success to others” January 6, 2010 [**Martin Frowd**](http://www.linkedin.com/profile?viewProfile=&key=7203925&noCreateProposal=true&goback=%2Eprf_en*4US) **, Executive pastry chef, Four Seasons Hotel Riyadh**
worked directly with Rudolf W. at Four Seasons Hotels & Resorts

<http://www.scribd.com/RudolfSegers>

<http://www.chefdb.com/nm/21632/>

<http://sa.linkedin.com/pub/rudolf-w-segers/13/ba6/209>

<http://www.plaxo.com/directory/profil/210454286459/e0b2d10d/rudolf/segers>

<http://www.bbcgoodfoodme.com/bbcGF/restaurants/Default.aspx?m=rs&v=1&rID=471>