

Werner SCHANZL

Werner Schanzl has accumulated a wealth of knowledge and experience in the many years that he has been working in the hotel industry. Working his way to the top from one five-star hotel to another, his education, experience, and expertise is clearly reflected in his pastry profession.

Even when he was still young, Werner had already nurtured a passion for travel, art, and education – all of which were significant to his success as an Executive Pastry Chef in the world's top luxury hotels, island resorts, casinos, and cruise ships.

Upto this day, even with all the rave reviews he has gotten for his work – from admiring peers and satisfied guests – Werner continues to hone his skills in his chosen craft. He never ceases to learn, and looks forward to more accomplishments and an even brighter future.



Werner Philip Aaron D. Schanzl

Born on August 12, 1974

Austrian

Single

Contact Details

Business

Makati Shangri-La, Manila
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Philippines

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Educational Background

Jun 1989 Apr 1993

Jun 1988 Jun 1992

Jun 1984 Apr 1988

Jun 1980 Apr 1984

Polytechnic School, Polytechnic, Bad Ausee, Austria

Vocational School / Cafe Lewandosfky, Apprentice, Bad Ausee, Austria

Polytechnic School, Secondary, Bad Ausee, Austria

Shairo School, Primary, Kuala Lumpur, Malaysia

Languages

Languages

English

German

Russian

Spoken

Fluent

Fluent

Well

Written

Fluent

Fluent

Not Applicable Not Applicable

Reading

Fluent










Fluent

Sports & Recreation

Tennis

Career Profile

Summary

	From To	Position	Company	Country
	Jan 2004 - Present	Executive Pastry Chef	Makati Shangri-La, Manila	Philippines
	Jun 2003 - Dec 2003	Executive Pastry Chef	Royal Caribbean Cruise Line	USA
	Feb 1999 - Mar 2003	Executive Pastry Chef	Star Cruises, M/V Superstar Leo	Hong Kong
	Nov 1997 - Nov 1998	Pastry Chef	Sun Cruises, Sun Vista/Sun Vival	Singapore
	Jul 1997 - Nov 1997	Executive Pastry Chef	Al Dana Club	Qatar
	Apr 1997 - Jul 1997	Pastry Chef	M/S Saga Rose	Not Applicable
	Dec 1996 - Apr 1997	Pastry Chef	Sporthotel Royer	Austria
	Oct 1995 - Nov 1996	Pastry Chef	Zerbone Catering N.V.	Switzerland
	May 1995 - Sep 1995	Demi Pastry Chef	Hotel Schloss	Austria



Career Profile



Executive Pastry Chef

Jan 2004 to Present
Makati Shangri-La, Manila
Philippines

Company Information

The 700 Room Makati Shangri-La, Manila is located at the center of Manila's most prestigious business district. It has one of the largest banquet facilities in town, able to cater for up to 2000 at any one time.

Job Information

In 2004 the food and beverage has gone through an extensive renovation and saw the opening of two new outlets, "RED" the up market dining room with innovative food presentations. Circles Event Café offers one of the widest buffet selection.

The pastry features fresh baked bread, pastries and soufflés prepared a la minute offering at least 70 varieties of pasties and dessert daily

The entire pastry operation has been trained to the highest hygiene standard to meet all HACCP requirements. All recipes and presentations have been brought up to date and training takes place on a regular basis to ensure each and every staff can produce to the expected level and quality standard

I further started to train all pastry chef on the artistic skills of sugar, chocolate and bread

The operation produces all chocolate, bread, ice-cream in-house and also supplies out sister hotel in Edsa with ice cream and chocolate. A special cake ordering book as established to increase outside sales.

Career Profile



Executive Pastry Chef

Jun 2003 to Dec 2003

Royal Caribbean Cruise Line

Miami, Florida, USA

Company Information

Royal Caribbean has been around since 1969 and currently operates 16 ships.

Royal Caribbean purchased Celebrity Cruises in 1997, a premium line to appeal to an upscale audience, for a total fleet of 25 ships and a capacity of more than 40,000 berths. Royal Caribbean's rates vary by itinerary.

Royal Caribbean operates the largest ships in the world, the 142,000-ton Voyager class that includes Voyager of the Seas, Explorer of the Seas, Adventure of the Seas, and Navigator of the Seas offering a wake of innovation with rock climbing, ice skating, in-line skating, a Johnny Rockets diner, a promenade shopping mall and so much more.

Job Information

Responsible or standard and quality on all 15 ships of Adventure Of The Seas, they include (Explorer Of The Seas, Mariner Of The Seas, Navigator Of The Seas, Voyager Of The Seas, Brilliance Of The Seas, Jewel Of The Seas, Radiance Of The Seas, Serenade Of The Seas, Enchantment Of The Seas, Grandeur Of The Seas Legend Of The Seas, Rhapsody Of The Seas, Splendour Of The Seas, Vision Of The Seas)

During my special assignment with the group all recipes were standardized to metric system and all presentations updated and modernized to meet the 5 star level expectations, regular time was spent with the chefs on the ship to for training and showing new concepts. Life pastry cooking and show presentations, have been implemented.

Job descriptions and area of responsibilities have all be updated to ensure a high level of efficiency

Career Profile



Executive Pastry Chef

Feb 1999 to Mar 2003

Star Cruises, M/V Superstar Leo

Hong Kong



Company Information

Star Cruises, "The Leading Cruise Line in Asia-Pacific," was incorporated in September 1993, representing a bold initiative to tap Asia-Pacific's potential as an international cruise destination. M/V Superstar Leo is the leading cruise vessel with 1,000 cabins and 1,300 crew. All of its 76,800 tonnes and 13 decks are just for the customers' cruising pleasure. It caters to 3,000 international passengers

Job Information

In charge of pastry production in 6 restaurants, coffee shop, ice cream shop, bars and banquet functions.

Manage and supervise 14 Pastry Cooks and 8 Bakers.



Pastry Chef

Nov 1997 to Nov 1998

Sun Cruises, Sun Vista/Sun Vival

Singapore



Company Information

A Cruise Line that caters to 1,200 international passengers.

Job Information

In charge of pastry and bakery production.

Manage and supervise 6 Pastry Cooks and 5 Bakers.

Career Profile



Executive Pastry Chef

Jul 1997 to Nov 1997

Al Dana Club

Doha, Qatar

Company Information

Tennis and Country Club with three Restaurants catering to the Heads of States of Qatar. Hold banquet functions up to 1,500 people.

Job Information

In charge of all international and Arabian breads and desserts.

Manage and supervise 14 Pastry Cooks and 4 Bakers.



Pastry Chef

Apr 1997 to Jul 1997

M/S Saga Rose

Company Information

Formerly known as Sagafjord Catering. A Five-Star vessel operated by Zerbone Catering N.V. that caters to 750 international passengers.

Job Information

Member of the pre-opening team.

In charge of all pastry production.

Career Profile



Pastry Chef

Dec 1996 to Apr 1997

Sporthotel Royer

Austria

Company Information

A Four-Star hotel with 300 rooms, 2 restaurants, coffee shop and 5 banquet outlets that caters to 1,000 people.

Job Information

In charge of pastry production.



Pastry Chef

Oct 1995 to Nov 1996

Zerbone Catering N.V.

Switzerland

Company Information

Neckermann Tours catering to 550 passengers onboard the M/S Astor.

Job Information

In charge of pastry and bakery production.

Career Profile



Demi Pastry Chef

May 1995 to Sep 1995

Hotel Schloss

Pichlarn, Austria



Company Information

A member-hotel of the Small Luxury Hotels of the World. A Five-Star hotel with 54 rooms and 4 suites, 5 restaurants and banquet facilities for up to 300 people.

Job Information

Responsible for pastry production for all outside caterings, functions and weddings.

Other Information

Social Affiliation

Organization	City, Country
Sweet Art - Pastry School	Munchen, Germany

Career Achievements and Awards

- Three Bronze Medals in International Pastry Display, Sugar and Chocolate Showpiece for Star Cruises
- Organized and set up the Sun Cruises' opening team for Sun Vista/Sun Vival
- Started hot souffle service in a la carte outlets at Al Dana Club
- Organized and set up the opening team for M/S Saga Rose after take over from Cunard Lines
- Served Arnold Schwarzenegger at Sporthotel Royer
- Re-organized the Pastry Shop at Zerbone Catering N. V.
- Served the royalties and high-ranking officials such as former German Chancellor Helmut Kohl at Hotel Alpenhof
- Designed new desserts with Michel Roul at Celebrity Cruise Lines

Professional Strengths and Special Skills

- Sugar blowing, Sugar pulling, Gum Paste modeling, Marzipan modeling, Fruit carving,
- Chocolate painting, Chocolate works
- Specialized in international pastries and desserts

Future Goals and Career Plans

- Win a Gold Medal in future culinary competitions
- Open a Pastry School in Asia
- Obtain a Master's Degree

Other Information, Technical and Other Skills

- Fidelio Software, Windows 2000