
CULINARIA

Pâtissier

NAME: SCHOLL, HEIKE

DATE OF BIRTH: APRIL 16, 1971

PLACE OF BIRTH: STUTTGART / GERMANY

NATIONALITY: GERMAN

ADRESS: 77743 NEURIED 1



CURRICULUM VITAE

Experience

011 / 16 - 03 / 17

Pastry Chef

Regent Seven Seas

on Board Regent Voyager, rated as 6* Vessel with a capacity of 680 Guest.

- In charge of the whole Pastry and Bakery with a Total of 7 Pastry Chefs and 4 Bakers
- Ensuring the Follow – up of the high Standards
- Ensuring of Following and Training of the HACCP and USPH Standard

06 / 16 - 08 / 16

Pastry Chef and Baker

Quark Expedition

I / B 50 let Pobedy , rated as 5* Vessel (Icebreaker) 120 Passenger

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

02 / 16 04 / 16

Pastry Chef

Wellness Hotel Post Samnaun / Switzerland rated as 4 * Superior

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

12 / 15 - 02 / 16

Pastry Chef

Travelling Pastry Chef for the Company MIETKOCH

06 / 15 - 08 / 15

Pastry Chef and Baker

Quark Expedition

I / B 50 let Pobedy , rated as 5* Vessel (Icebreaker) 120 Passenger

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

04 / 15 - 05 / 15

Opening Team

Robinson Club Djerba Bahia

Tunesia, rated as 4* Hotel Resort



CURRICULUM VITAE

Part of the Opening Team

- Setting up and Implementing the high Standards of Robinson Clubs
- Training of the Crew Members
- In charge of the whole Pastry Production
- Following up on HACCP Standard with weekly Self - Inspections

12 / 14 *03 / 15* **Pastry Chef**

Hotel Seespitz Seefeld in Tirol Austria rated as 4 * Superior

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

06 / 14 *11 / 14* **Pastry Chef**

Uniworld River Boutique Ships rated as 5 * Superior

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

06 / 13 *04./14* **Pastry Chef**

Pirmin Zurbriggen Hotel and SPA, Saas Almagell / Switzerland rated as 4 * Superior

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

03 / 11 - *07 / 12* **Travelling Corporate Pastry Trainer and Baker**

Holland America Line

Travelling and working on different ships, rated as 4*, between 1200 – 1800 International Guest

- In charge of the whole Pastry Operation on the different ships with a total of 10 Employees in the Pastry and 5 Employees in the Bakery
- Training of Crew Members
- Following up, Creating and Implementing of new Menu Cycles (Desserts, Cakes, Cookies and Bread)
- Calculation of the different Desserts, Cakes and Bread
- Reviewing the Storing
- Insuring the high Standard of the Pastries, Cakes and Bread on Board
- Following up of USPH Standards with weekly Self – Inspections

CURRICULUM VITAE

07 / 10 - 11 / 10

Pastry Chef and Baker

Quark Expedition

Kaptain Khlebnikov , rated as 5* Vessel (Icebreaker) 114 Passenger

- In charge of the whole Pastry, Bread and Cake Production
- Ensuring the Follow – up of the high Standards

11 / 09 - 04 / 10

Opening Team

Robinson Club Maldives

Maldives, rated as 5* Resort

- Part of the Opening Team
- Setting up and Implementing the high Standards of Robinson Clubs
- Training of the Crew Members
- In charge of the whole Pastry Production
- Following up on HACCP Standard with weekly Self - Inspections

10 / 09 - 11 / 09

Head Pastry Chef

Robinson Club

Mallorca, Club Cala Serena, rated as 4*

- In Charge of the whole Pastry Operation with a total of 8 Employees
- Ensuring the Follow – up of the high Standards
- Training of new Crew Members
- Following up on HACCP Standard with weekly Self - Inspection

04 / 09 - 10 / 09

Head Pastry Chef

Robinson Club

Fuerteventura - Club Esquinzo Playa 4 * Star

- In Charge of the whole Pastry Operation with a total of 5 Employees
- Ensuring the Follow – up of the high Standards
- Training of new Crew Members
- Following up on HACCP Standard with weekly Self - Inspection

11 / 08 - 02 / 09

Head Pastry Chef

M/V Balmoral, rated as 4*, 1300 Guest

Fred Olsen Cruise Line

- In charge of the whole Pastry Operation with a total of 7 Employees in the Pastry
- Insuring the high Standard of the Pastries on Board
- Following up of USPH Standards with weekly Self - Inspection

CURRICULUM VITAE

05 / 06 - 10 / 08 **Head Pastry Chef**

Seadream Yacht Club I & II

2 private owned Yachts for mostly American Passengers, rated as 5 * plus Vessel with the Capacity of maximum 112 Guest and 95 Crewmembers, sailing worldwide

- Insuring the high Standard of the Pastries on Board
- Following up of USPH Standards with weekly Self - Inspections

11 / 05 - 04 / 06 **Head Pastry Chef**

DO & CO Catering in London

- In charge of the whole Pastry Operation with a total of 18 Employees in the Pastry

05 / 05 - 11 / 05 **Pastry Chef**

M / V Delphin Renaissance

Apollo Ship Chandlers

Miami / Florida

- In Charge of the whole Pastry Section with 5 more Pastry Employees
- Following up of the USPH Standards with weekly Self - Inspections

11 / 02 - 03 / 05 **Pastry Chef**

M / V Silver Cloud, M / V Silver Wind and M / V Silver Whisper

Silver Sea Cruises

04 / 02 - 07 / 02 **Pastry Chef**

M / V Paul Gauguin

Radisson

11 / 01 - 04 / 02 **Pastry Chef**

Sporthotel Kristiania

Member of Small Luxury Hotels

Lech am Arlberg / Austria

- In charge of the whole Pastry Section with different Desserts every Dinner for a maximum of 90 Guests

08 / 01 - 11 / 01 **Co-Operate Pastry Chef**

Renaissance Cruises

Miami

Termination of this Job due the fact of September 11 and the Bankruptcy of the Company



CURRICULUM VITAE

02 / 99 - 03 / 01 **Pastry Chef**

M / V Paul Gauguin and M / V Navigator
Radisson

05 / 97 - 07 / 98 **Pastry Chef**

M / V Silver Cloud
Silver Sea Cruises

11 / 95 - 05 / 97 **Confectioner**

M / V Silver Wind and Silver Cloud
Silver Sea Cruises

American Passenger Vessel with 400 Passengers, 250 Crew, rated as 5 * plus, worldwide sailing

06 / 95 - 09 / 95 **Confectioner**

Cafe Vienna
Alicante / Spain

12 / 94 - 05 / 95 **Commis Patissier**

M / V Calypso
MHM Salzburg

German Passenger Vessel with 510 Passengers, rated as 3 ½ *, worldwide sailing

06 / 94 - 08 / 94 **Pastry Chef**

Hotel Schwarzenberg's Traube
Glottertal / Black Forest
Private owned 4 * Hotel

12 / 93 - 04 / 94 **Commis Patissier**

Hotel Cresta Palace
Celerina / Switzerland
Private owned 4 * Hotel

04 / 93 - 11 / 93 **Commis Patissier**

Hotel Waldstätter Hof
Brunnen / Switzerland
Private owned 4 * Hotel



CURRICULUM VITAE

12 / 92 - 03 / 93

Confectioner

Hotel Mövenpick

Düsseldorf / Germany

06 / 92 - 11 / 92

Confectioner

Cafe Bauer

Lahr / Black Forest Germany

08 / 89 - 06 / 92

Apprentice Ship as Confectioner

Cafe Bauer

Lahr / Black Forest Germany

A private owned Pastries and Coffee House with Handmade Chocolates and Pralines

Languages:

German / English

fluent in Speech and writing

I do possess the following Certificates:

- STCW 95
- Crowd and Crisis Management
- Human Behaviour and Passenger Safety