

# CURRICULUM VITAE

## HELMUT ANZER



**HOTEL EXPERT WITH PASSION**

**NOT JUST A PROFESSION, BUT A CALLING!**

High decision-making, problem-solving skills  
Strong business oriented thinking

Service-oriented  
Communicative

Very good foreign language skills

Resilient

## CURRICULUM VITAE

### PERSONAL DATA

Date of Birth/ Place 19.08.1967 in Heimenkirch / Deutschland  
 Nationality German  
 Family status Married/ 2 children

### PROFESSIONAL EXPERIENCE

01/2025 – Sabbatical

01/2020 – 12/2024 **General Manager**  
*Hotel Federwerk in St. Georgen im Schwarzwald / Germany*  
**51 Rooms, 1 Restaurants, 2 Bars, 3 Meeting rooms up to 100 guests**

- Successful strategy and positioning of the hotel as a Business & Leisure
- Hotel
- Restructuring of departments and hierarchy
- Concept of the Rooftop Wine Bar 360
- Introduction of new PMS (Protel Air) and POS system (Gastronovi)
- Introduction of Revenue Management (Rateboard)
- Introduction of Metasearch (Triptease)
- Implementation of process kitchen
- Budget und Forecasting

*Employment ends with the death of a managing director and the resulting change in corporate philosophy (family business)*

12/2015 – 09/2019 **General Manager | Board of directors**  
*Thermalhotels & Walliser Alpentherme in Leukerbad / Switzerland*  
**135 Rooms, 3 Restaurants, 2 Bars, 7 Meeting rooms up to 250 guests, 10.000 m² Walliser Alpentherme**

- Rebranding of the Hotel Heliopark to Thermal Hotels
- Renovation of the Hotel De France on our own initiative and to 4-star standard
- Reorganization of the company with salary savings of 30%
- Recruitment, motivation and leadership of the team
- Introduction of high-quality après-ski in the winter season
- Theme evenings in the Valais Alpentherme with catering (Oktoberfest, Valentine's Day, etc.)
- New concept and menu for the bistro in the Valais Alpentherme
- Lived guest contact through hands-on

*Employment terminated at his own request in order to care for father in need of care in Germany*

09/2013 – 11/2015 **Food & Beverages Director**  
*Solo by Sokos Palace Bridge Hotel in St. Petersburg / Russia*  
**316 Rooms, 3 Restaurants, 4 Bars, 9 meeting rooms up to 250 guests**

- Rebranding of the hotel to Solo by Sokos in accordance with the Corporate Standard
- Restructuring of the department with a 20% increase in sales in restaurants and bars and a 47% profit from the department
- Development and introduction of new concepts, initiation and implementation of cost-saving programs and implementation of a control system
- Conversion of the Garden Café into a Vital Bar with Garden Terrace
- Dans Le Noir Restaurant is named one of the 50 best restaurants in Tripadvisor, from 200th place in one year

- Awarded as one of the 3 best conference hotels in St. Petersburg

*Due to the offer of a higher-level position in Switzerland, employment in St. Petersburg ends*

09/2012 – 09/2013

**Food & Beverages Director | Member of the Executive Team**

*Hotel National, A Luxury Collection Hotel Starwood in Moscow, Russia*

**215 Rooms, 2 Restaurants, 1 Bar, 6 meeting rooms up to 250 guests**

- Conversion of the main kitchen
- Planning of the Italian restaurant "Piazzo Rosso" with 1 star Michelin chef Cristiano Andreini
- Introduction of the Par Stock concept at the Alexander Bar
- Training of team members (also organization by partner Hennessy, coffee roastery, Ronnefeldt tea, Riedel glass)

*Due to the commute between St. Petersburg, where my family lived, and Moscow, long-term employment was not possible*

04/2011 – 02/2012

**Food & Beverages Director | Member of the Executive Team**

*Le Meridien Vilnius Hotel in Vilnius / Litauen*

**193 Rooms, 4 Restaurants, 5 Bars, 26 Meeting rooms up to 1000 guests**

- Restructuring of the department with a 33% increase in sales in restaurants and bars and a 45% profit from the department
- Implementation and control of HACCP and Starwood control systems
- Concept development for various restaurants and bars
- Catering for the German Embassy with 500 guests
- VIP services for world-famous stars
- Host for all National Basketball Teams during the European Basketball Championship in Lithuania

*Employment ends at his own request for family reasons / Move back to Russia*

04/2007 – 03/2011

**Operations Manager | Member of the Executive Team**

*The REZIDOR Hotel Group: „Park Inn Sheremetyevo“ Airport Hotel in Moscow / Russia*

**296 Rooms, 2 Restaurants, 2 Bars**

- Rebranding of the hotel to "Park Inn" in accordance with the Corporate Standard
- Accompaniment of the restructuring process
- Implementation of SOP according to company standard and Ecoman
- Restructuring of departments to increase profitability in bars and restaurants

*Employment ends at his own request and private move to Lithuania*

03/2009 – 12/2009

**Regional Purchasing Manager Russia**

*The REZIDOR Hotel Group in St. Petersburg / Russia*

- Establishment of regional contracts with important partners for the region, with the same pricing policy and the same marketing budget
- Sourcing for new suppliers
- Participation in the cost-saving program
- Creation of shopping lists for new openings

*Employment ends with the personal desire for professional development within the hotel chain and thus by moving to Moscow*

01/2007 – 02/2009

**Food & Beverages Director | Member of Executive Team**

*The REZIDOR Hotel Group: „Park Inn Pribaltiyskaya“ Hotel in St. Petersburg / Russland*

**1200 Rooms, 4 Restaurants, 10 Bars, Banquet facility up to 1200 guests**

- Increase profitability in bars and restaurants
- Restructuring of the workforce
- Introduction of new concepts in the restaurants
- Implementation of a par-stock system
- Implementation of SOP according to company standard and Ecoman
- Crisis management with cost reductions

*Employment taken up by the personal address of the hotel manager  
Employment ends with career advancement within the hotel chain*

- 11/2005 – 03/2007 **Food & Beverages Manager**  
*Shangri La Casino & Entertainment Complex in St. Petersburg / Russia*  
**4 Restaurants, 7 Bars, Catering**
- Member of the pre-opening and opening team
  - Selection and induction of around 400 employees
  - Conducting meetings
  - Coordination of completion processes depending on the given schedules
  - Acceptance of premises, such as kitchen and guest rooms
- Employment ends with the political decision of the casino closures*
- 05/2003 – 11/2005 **Food & Beverages Director**  
*Hotel Sovietsky & Legendary Restaurant Yar in Moskau / Russia*  
**100 Rooms, 5 Restaurant & Bars, Catering, Banquets up to 350 guests**
- Again working in this hotel at the request of the management*  
*Employment ends at one's own request in order to change and develop professionally*
- 12/2001 – 04/2003 **Executive Chef**  
*Le Meridien Moscow Country Club in Moskau / Russia*  
**130 Rooms, 7 Restaurants & Bars, Banquets up to 400 und Open Air events up to 1500 guests**
- Employment terminated at his own request due to a higher-quality job offer*
- 03/2000 – 10/2001 **Executive Chef & Owner**  
*Kroli am Markt Restaurant in Montabaur / Germany*  
**35 Seat**
- Moving to Russia for personal reasons*
- 01/1999 – 01/2000 **Executive Chef**  
*Hotel Sovietsky in Moskau / Russia*
- Temporary employment / subsequent return to Germany*
- 06/1998 – 01/1999 **Executive Chef**  
*Oberles Restaurant in Bad Homburg / Germany*  
**45 seats, top 600 restaurants in Germany, 14 Gault-Millau points, member of Chaîne de Rotisseur**
- 08/1987 – 05/1998 **Chef | Executive Chef**
- Hubertusfelsen in the family business in Usingen (1996 – 1998)
  - Sous Chef and Executive Sous Chef at Aerostar Hotel in Moscow / Russia (1994 – 1996)
  - Hotel gastronomy for French cuisine and fine dining in 5-star hotels in
  - Toronto / Canada (1989 - 1994)
  - Restaurant for Bavarian cuisine in Toronto / Canada (1988 - 1989)
  - Saalburg Restaurant in Bad Homburg (1987 - 1988)

## EDUCATION

- 09/1984 – 07/1987 Training in gastronomy / Kurhaus Scheidegg  
Degree: Cook
- 09/1974 – 07/1984 Primary and secondary school in Lindenberg

## PROFESSIONAL DEVELOPMENT

- 2017 Vocational Training Course KV / Canton of Valais
- 2016 Wirtepatent (Fernkurs) / Canton of Aargau
- 2016 Quality Management / Hotel Industry Suisse Bern
- 2008 Revenue Management Principals / Rezidor Business School
- 2008 The 7 Habits of highly effective People / Rezidor Business School
- 2007 LOTS (Logical Thinking System) / Rezidor Business School
- 2005 Professional Development Program (Negotiation Skills, Financial for

2004 non-financial Management, Front Office) / Cornell University  
Professional Development Program (Foodservice) / Cornell University

**IT- & LANGUAGE SKILLS**

Fidelio/Protel Air/  
Opera/Gastronovi very good knowledge

Citadel/Mirus/  
gastromatics Good knowledge

MS Office Good knowledge

German mother tongue  
English Fluent  
Russian Fluent

St. Georgen, 2025

