

David Mainwald  
CHEF

## EXECUTIVE CHEF

20 Years of International Culinary Expertise



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@dmaiwald



# DAVID MAIWALD

## EXECUTIVE CHEF

[dmaiwald@hotmail.de](mailto:dmaiwald@hotmail.de)

Status: Married, 2 Children born in 2017 & 2018

Citizenship: German

German, English, Russian



## SKILLS AND COMMITMENTS

- Ability to maintain and exceed standards delivery.
- Calm under pressure and logical as well as passionate.
- Share knowledge and culinary international experiences.
- Committed to team building through support and involvement.
- Focused on communication to expand production, control and work flow throughout the operation.
- Key player in building strong work through ideas, innovation and creativity to strengthen team performance.
- On the job training through step-by-step approach (encompassing processes, methods of cooking, hygiene aspects, and fundamentals) to enhance staff skills. Strong budgeting and planning skills gained through monitoring and analyzing market trends and creative menu planning.
- Highly committed to exceeding guest expectations, providing end products result through creative and innovative cooking techniques, cost management and culinary promotions.
- Focus on total Quality Management system encompassing all aspects of purchasing, products quality, pricing, wastage, labor, cost effective and availability.
- Committed to HACCP hygiene safety standards, EHC Certification.
- Strong on Social Media such Instagram for work purposes work purposes.

## EXPERIENCE

04-2024 10-2024	<b>Palm Royal Hotel Soma Bay (Seasonal Contract)</b> <b>Executive Chef</b>
2023	<b>Lokschuppen Marbug</b> <b>General Manager</b>
2022	<b>Qatar Airways</b> <b>Executive Chef</b> <ul style="list-style-type: none"><li>• Task Force Assignment.</li></ul>
2020	<b>Radisson Blu Brazzaville</b> <b>Executive Chef</b>
2019	<b>Maiwald Gatsro</b> <b>Own company of gestro services, coaching, consulting, rent a Chef &amp; further</b> <a href="mailto:Email:hello@reallygreatbits.com">Email:hello@reallygreatbits.com</a>

# DAVID MAIWALD

## EXECUTIVE CHEF

[dmaiwald@hotmail.de](mailto:dmaiwald@hotmail.de)

Status: Married, Children in aged 7 and 6 years

Citizenship: German

German, English, Russian



## EXPERIENCE

- 2019 **Atana Hotels Oman,**  
2016 **Multiple property, Atana Khasab (60 rooms), Atana Musandam (110rooms)**  
Cluster Executive Chef in charge of the two properties culinary operation
- 2016 **Fairmont Hotel Flame Towers Bak,**  
2015 **Azerbaijan Landmark property within the country**  
Executive sous chef
- 2015 **Pik Palace & Park Chalet**  
2013 **Marriott Autograph collection in Azerbaijan Pre pre opening team member for two 5 star hotels in a new winter sport area in Azerbaijan**  
Chef de cuisine
- 2013 **Jumeirah Dhevanafushi Maldives**  
2012 **Sous Chef in charge & replacing Executive sous chef**
- 2012 **Kempinski Grand & Ixir Hotel Bahrain city center**  
2011 **Pre Opening**  
Junior sous chef
- 2011 **Kempinski Airport Hotel Munich**  
**Task force assignment**  
Junior sous chef
- 2011 **Fairmont Bab Al Bahr, Abu Dhabi**  
2009 **Pre opening**  
Chef de partie.
- 2009 **Hotel Kempinski Baltshug Moscow,**  
2008 **Chef de partie.**
- 2008 **The Ritz-Carlton Bahrain Hotel & Spa,**  
2007 **First commis & promoted to Demi chef de Partie.**

# DAVID MAIWALD

EXECUTIVE CHEF



## REFERENCES

**District General Manager:**

**Email:**

**Mr. Marco Rabbia**

[Marco.Rabbia@RadissonHotels.com](mailto:Marco.Rabbia@RadissonHotels.com)

**HR Manager:**

**Email:**

**Mr. Mohamed Habib**

[Mohamed.habib@cityhotelduqm.com](mailto:Mohamed.habib@cityhotelduqm.com)

**F&B Director:**

**Email:**

**Mr. Martin Grabner**

[martin.grabner1@ihg.com](mailto:martin.grabner1@ihg.com)

**Culinary Director:**

**Email:**

**Mr. Andrew Stansbie**

[andrewstansbie@yahoo.com](mailto:andrewstansbie@yahoo.com)

## EDUCATION

2007

2004

Successful end of the education to **Cook/Chef** with the mark very well, semi fine dining outlet.



# MY FOOD GALLERY

