

Armin Leitgeb

Personal Information:

Nationality: Austria
Date of birth: 24th September 1976
Marital Status: Married
1 son, born 15.02.2005
1 son, born 23.01.2018
1 daughter, born 25.11.2009
Language skills: Fluent in English, French and German
Current location: Innsbruck/Austria
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Experience:

Armin Leitgeb Consulting **present**
www.arminleitgeb.com

2020 – highest new entry in all 3 major food guides in Austria with the Restaurant Le Treize in Seefeld/Tyrol. Permanently closed since Covid outbreak.

Brasserie Les Haras, by Marc Haeberlin, Strasbourg **June 2013 – November 2013**

- Consultant of Marc Haeberlin and project manager of the opening of his new Brasserie de Luxe “Les Haras” what opened in Strasbourg in October 2013

Consultant chef **July 2012 – present**

- Several consultancy projects and special events, private caterings in Singapore, France, Austria in casual concepts, fine dining and Tapas bar's
- Culinary ambassador for GAGGENAU Home appliances (BSHG)

Restaurant Les Amis, Singapore **September 2008 – June 2012**
Chef de cuisine, Head chef

60 seat award winning fine dining restaurant

- In charge of the entire operation of this flagship of the Les Amis restaurant group
- Culinary ambassador for B/S/H (Gaggenau – Bosch – Siemens Home appliances) in Asia Pacific

- Top end private caterings and home cooking sessions for presidential events in Singapore
- 2008: Asia's 3rd best restaurant in the Miele guide
- 2009: Ranked #60 in the San Pellegrino worlds best restaurant list
- 2009: Asia's 5th best restaurant in the Miele guide
- 2010: Ranked #78 in the San Pellegrino worlds best restaurant list
- 2010: Restaurant of the year, The Peak, Singapore
- 2010: Asia's 11th best restaurant in the Miele guide
- Member of "Tradition et Qualite - Les Grandes Tables du Monde"
- 2011: Ranked #55 in the San Pellegrino worlds best restaurant list
- 2012: IS magazine, Best restaurant in Singapore
- 2012: Asia's 10th best restaurant in the Miele guide
- 2012: Ranked #53 in the San Pellegrino worlds best restaurant list

Additional Information's:

www.lesamis.com.sg

Raffles Hotel, Singapore

April 2007 – September 2008

Position: **Executive Sous Chef**

5 star Deluxe Hotel with 16 F&B outlets
with Banquet facilities up to 2500 people

- Leading and managing the culinary operation as #2 of Singapore's landmark hotel with 180 kitchen staff
- Controlling food cost of all 16 F&B outlets
- In charge of purchasing all products
- Leading banquet operations and receptions up to 2500 people
- Planning and execution of presidential events and caterings
- Supervising outlet chefs in trans-ethnic, Indian, Western, Local, modern European, French, American cuisine including operations in breakfast, room service and buffets
- Planning and creating new menus
- Creating new restaurant concepts
- Training local staff on western cuisine
- Assisting in administration of the overall culinary operation
- Opening and leading the Raffles Culinary Academy with hands on classes and demonstrations up to 30 people
- Leading outside caterings from 10 – 500 people
- Conducting staff training sessions
- Participation in overseas promotions to showcase the Raffles brand
- In charge of the planning and organization of the 2008 Singtel F1 Grand Prix with an average daily catering project of 25000 people

In charge of the organization and execution of the *Raffles Hotel Annual Wine Food & Art experience 2008* with Star Chef's Thomas Keller, Santi Santamaria, Alain Passard, Nicolas Le Bec and world's best Wine makers

Tantris Restaurant, Munich, Germany
2 Michelin Stars, 18 points Gault Milleau

January 2004 – March 2007

Position: **Sous Chef**

Chef de cuisine: **Hans Haas**

115 seat fine dining restaurant

- Responsibility over 23 kitchen staff
- Daily management of this 115 seat fine dining institution
- Planning and creating daily new menus and a la carte
- Development of new, modern dishes
- Organizing the Hans Haas cooking school
- In charge of the kitchen in Hans Haas absence during his cooking classes
- In charge of purchasing all products
- Supervise quality control
- Training and managing the culinary team
- Holding daily menu meetings
- Planning work schedules, inventory and order sheets
- Conducting meetings to train front of the house in product knowledge
- Creating banquet menus up to 200 pax
- Planning and creating the daily changing menu at the restaurant's Tapas Lounge
- Creating wine pairing menus with Paula Bosch (Sommeliere)
- Product negotiations
- Responsible for presentation and final product
- All final decisions of special events and banquet menus
- In charge of outside caterings

The French Laundry, Yountville, California

May 2002 – November 2003

3 Michelin Stars, 5 Mobile Stars

Best restaurant in the world, San Pellegrino 2002/2003

Position: **Chef de Partie**

Chef/owner: **Thomas Keller**

70 seat fine dining restaurant

- In charge of the position garde manger, poissonier and entremetier
- Supervising preparation staff
- Responsible over all vegetarian dishes
- Planning creative French – American dishes
- Involved in organizing 35 kitchen staff
- Assisted in planning daily new menus
- Participation in daily menu meetings
- Preparation and purchasing of high quality products
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*Involved and assisting in the planning and realization of the opening of the 3 Michelin starred restaurant **Per se** in New York City*

Tantris Restaurant, Munich, Germany
2 Michelin Stars, 18 points Gault Milleau
Position: **Chef de partie & Sous Chef**
Chef de cuisine: **Hans Haas**
115 seat fine dining restaurant

October 2001 – April 2002

- Responsible of the position saucier and meat
- Assisting in planning of the daily new menus
- Supervise, plan and execute all special menu requests during the festive season
- Responsible for the butcher station

Jardin Des Sens, Montpellier, France
3 Michelin Stars, 19 points Gault Milleau
Position: **Chef de Partie**
Chef/Owner: **Laurent & Jacques Pourcel**
(President on the 3 Michelin Star chef association)

August 2000 – October 2001

- Responsible for the position garde manger, amuse bouche and poissonier
- Creating signature dishes
- Leading teams of 5 – 24 staff including apprentices
- Organizing preparation and completion of 35 different a la carte fish dishes
- Purchasing of all related products
- Planning menus for daily a la carte and special events
- Practiced modern, creative French cuisine
- Participating in the opening of the Maison Blanche in Paris (150 seat fine dining restaurant)

Auberge de Lill, Illhäusern, France
3 Michelin Stars, 19 points Gault Milleau
Position: **Chef de partie**
Chef/owner: **Paul & Marc Haeberlin**
(President of Tradition et Qualite, Les Grandes Tables du Monde)
130 seat classic French fine dining restaurant

March 1999 – August 2000

- Responsible for the position garde manger, amuse bouche and poissonier
- Creating signature dishes
- In charge of the famous Foie Gras preparation during the festive season
- Practiced the great French Cuisine
- Assisted Paul and Marc Haeberlin in creating banquet menus and special events

Tantris Restaurant, Munich, Germany
2 Michelin Stars, 18 points Gault Milleau

January 1997 – February 1999

Position: **Demi chef & Chef de partie**

Chef de cuisine: **Hans Haas**

115 seat fine dining restaurant

- Demi chef in the position of garde manger, poissonier, patisserie, entremetier, butchery and saucier
- Chef de partie in the positions of garde manger, poissonier and entremetier
- Responsible for purchasing all related products
- Receiving and quality control of all products
- Planning of menus for small events and a la carte
- Learned all the crafts that are needed to succeed in Europe's great restaurants

Gartenhotel Tümmelerhof, Seefeld, Austria
5 Stars, 17 points Gault Milleau

June 1992 – June 1996

Position: **Apprentice**

Chef de cuisine: **Walter Jost**

5 Star Hotel with 2 bar's and Banquet facilities up to 250 people

- Training in all sections of the kitchen
- Breakfast buffets, full board, a la carte and banqueting
- Filled positions of garde manger, saucier, poissonier and patissier as of second
- Relief Chef de partie in the respective stations

Promotions and Internship:

Nagoya Hilton International, Japan

1995

- Participated in an Austrian Gourmet week with Walter Jost at the Hotel's premier restaurant

Raffles Hotel, Singapore

1999

- Completed an intensive 4 week internship at 8 premier kitchens at Singapore's world leading landmark hotel with culinary styles that includes cross exposure in trans-ethnic, Malaysian, Indian, Chinese, Singaporean, Mediterranean and French cuisine, seafood buffets, banquet gala events and casual dining

Restaurant La Maison Blanch, Paris

2001

- Member of the opening team of Laurent and Jacques Pourcel's restaurant outlet in Paris

Feinschmecker Gourmet Magazin, Germany

2001

- Assisted Eckart Witzigmann and Werner Matt in an 8 page / 24 dish feature on French cuisine

European Parliament Strasbourg, France	2002
<ul style="list-style-type: none"> Organized a 3 week event with the chef in Charge of the gourmet restaurant for the member of the Parliament 	
Dubai Gourmet festival, Dubai	2006
<ul style="list-style-type: none"> Organized and planned a 5 day event for Hans Haas at the Jumeirah Towers in Dubai 	
Les Amis promotion, Bangkok	2010
<ul style="list-style-type: none"> Guest chef. Planned and executed a 3 day dinner promotion at the Sukhothai hotel in Bangkok 	
Restaurant Magazine, London	2010
<ul style="list-style-type: none"> Conducted a 2 day food demonstration for the Restaurant Magazine and the San Pellegrino world's 50 best restaurants association 	
Les Amis promotion, Hong Kong	2011
<ul style="list-style-type: none"> Guest chef. Planned and executed a 6 day gourmet promotion at the Michelin starred restaurant "Cepage" 	
Singapore Takeout, Hong Kong	2011
<ul style="list-style-type: none"> Planned and executed a 3 day container kitchen event showcasing Singaporean dishes to the local media 	
Lufthansa Star Chef	2012
<ul style="list-style-type: none"> Armin Leitgeb menu in all first and business class flights worldwide in September and October out of Germany. 310.000 people in business class and 22.000 people in first class during those 2 month 	
Wein Am Berg, Sölden, Austria	2013
<ul style="list-style-type: none"> Guest chef for a 3 day gourmet event at the Hotel Central 	
The Leela Palace, New Dehli	2018
<ul style="list-style-type: none"> 1 week guest chef promotion at the fine dining outlet 	
Andaz Hotel , Singapore - a part of Hyatt	2022
<ul style="list-style-type: none"> 1 week Austrian Gourmet Festival at the Hotels fine dining outlet in cooperation with the Austrian Embassy 	
Four Season Hotel, Ryadh - Saudi Arabia	2022
<ul style="list-style-type: none"> "One night only" Event or the Austrian Embassy 	

Education:

Landesberufsschule für das Gastgewerbe, Absam, Austria	1992 - 1996
Austrian Chamber of Commerce & Trade	1995
<ul style="list-style-type: none"> Best Apprentice of Tirol 	
Politechnischer Lehrgang, Hall in Tirol	1991 - 1002
Hauptschule, Stams, Austria	1987 - 1991
Military service, Austria	1996
Advanced first aid training	1996
HACCAP training, Munich	2005

References

Mr. Thomas Keller

- The French Laundry, Yountville, CA
- Per se restaurant NY, NY

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