


Curriculum Vitae

PETER HOELLRIGL

Personal Details		
Nationality:	Austrian	
Place of birth:	Vienna	
Date of birth:	February 5 th 1965	
Status:	Married, one child	
Contact Information		
E-mail:	peter.hoellrigl@hotmail.com	
Mobile Phone:	131 4124 2766	
Skype:	peter.hoellrigl	

Address in China	Address in Austria
Guang Qu Men 2nd East Ring Road	Im Frauental 15
JinQiao Apartments 1215	A 2100 Korneuburg
Beijing 100062	Niederoesterreich
Tel.: 010-671-08526	Tel.: ++43 / 2262 / 75474

PERSONAL QUALIFICATIONS

Very good leadership and management skills, very strong in administration and organization
High quality standard orientated with focus on attention to details, result oriented and profit driven
Hands on management style, proactive, creative, real team player, stable character, pleasant personality

SUMMARY OF SKILLS

Solid management knowledge of total business and all departments grew and learned from rank and file up in detail, full into today's upcoming management style
Very good knowledge and understanding of hotel projects, concepts and design
Hotel construction supervision and entire preopening Management of hotel operation
Passionate about guests care reflected by official guest satisfaction index
Strong Sales & Marketing focus and skills & solid Revenue Management knowledge
Financial Management, Budget preparation, Forecasting, Cost management
Very good Human Resources knowledge & training of department heads

CAREER HIGHLIGHTS

Very successful hotel opening project and most effective operations for years after
Repeated hosting of events with high level officials/leaders of different countries and fortune 500 Companies
Major Oktoberfest events planned, organized and executed
Lead hotel through World EXPO period while improving guest and associates Satisfaction index
Opening project before and while Beijing OLYMPICS
Working for prestigious companies and their leaders in over three continents

AWARDS

Green Hotel Five Leaves	China Green Hotels 2017
Best International MICE hotel	Hotel Magazine 2016
Best New MICE Hotel	MICE China 2014
Best New Opening Hotel	IMEROM 2016
Best General Manager	Hefei Tourism 2012
Best Performing Hotel	IHG 2010
Best Re-branding Hotel	IHG 2009

SPEAKER

Graduation speech for La Roche Collage Shanghai

LANGUAGE

English and German written and spoken

Courtesy knowledge in Mandarin

EDUCATION & TRAININGS

1971 – 1975 Primary School

1975 – 1979 Secondary School

1979 – 1980 Poly-Technische Lehranstalt, Austria (Like high school)

1980 – 1984 Apprenticeship / Practicum, Erzherzog Rainer Vienna / Austria

1980 – 1983 Chef & Management School completed with honours / Vocational School

2010 General Manager Academy IHG

Total Quality Management,

Strengths in Numbers (financial), & Financial Course with Certificate

Hotel Content Management / Web Presence,
--

One Minute Manager Seminar,

Coaching and Delegating, Problem Solving, Time Management, Decision Making,

Sales Training, Communications,

HACCP, food and hotel hygiene rules, laws and standards

Wine Seminars and Tastings

COMPUTER, SOFTWARE and WEB

Windows 10, Android, Linux,

IBP, Opera, Word Card, Infasy and CAD,
--

Microsoft Office

Various social media and other business related media and Apps
--

Work related web surfing like new revenue generating offers and gathering information about markets, Trends and inventions
--

PROFESSIONAL EXPERIENCE

(2013 – PRESENT) WYNDHAM Yuelai Chongqing

Opening General Manager

Part-opened with very limited trial period on October 2014 for the citywide, most important **Sugar & Wine Fair** with great success. From beginning on we could satisfy **huge amounts of business** while providing **top quality service** and standards to all kinds of **government leaders, international delegations and international Company bosses** alike. We are part of the Yuelai **convention center** (biggest of many meeting rooms is 5200 m²) and **international expo center** (2nd largest in South East Asia), all located at a new development zone. Wyndham headquarters paid **special attention to our project** as we were image and brand building in China. That I stayed here many years after opening is a key indicator by itself. Several key actions made this possible. 1st positive **cooperation with convention center**, 2nd strict **control of rate and inventory** for groups, 3rd **fighting for all segments** besides the MICE which is driven through government, 4th **balancing cost with quality**, focus on **brand reputation** and **long term thinking**; We satisfied owners and Companies expectations from the beginning till now. Current forecast **revenue is high** as expected while **GOP/NOP well ahead** now and forecasted. Other indicators are achieving **96 point in quality audit** by 3rd party inspectors, **doubling budget in membership enrolments** for full year and current rating of **4.8 guests rating**. This **hotel is well set up** and is predicted to **keep driving for years** to come.

(2011 – 2013) HOWARD JOHNSON Tech Centre Plaza, Hefei

General Manager

My main focus was to take **this hotel to the next level**, secure existing customers and **gain all new key accounts** as new hotels were planned to open in foreseeable future. Six month after my arrival **revenue was higher** than the year before, higher than budget and more-over the **GOP increased 3% over budget**; all this by yearly **adjusted payroll and increased social benefits** while full accrual of all items according to **International Accounting Standards**. Owners and Associates like my style of **leading by example**; working hard and smart to gain respect, pushing hard while staying friendly. **Despite fierce competition** and immense new supply we increased rice-cake sells, **improved in all aspect of operation**, kept our key accounts and expanding our reputation through marketing events like international Oktoberfest.

(2009 – 2011) HOLIDAY INN PUDONG Shanghai

EAM / General Manager

I support my GM the **Area General Manager** with his extremely busy schedule and work load with the agreed target to be promoted to the position of General Manager within a year. After a short period to settle in, I was given **higher administration tasks with full responsibility** to prepare the monthly report to headquarters and even the concept for our specialty restaurant project. After 6Month I was asked to take over the hotel operation. We were the **“show case” Holiday Inn** of our company, not just for hardware and yearly profit but moreover for our continuous high quality service. In 2010 **World EXPO** we over **achieved our already ambitious revenue budget** for the first 9 Month in row and for year total. Because of great emphasizes was given to cost control and flow through, **GOP was appropriately greater** as well. All this while still strongly **improved Guest Satisfaction scores** moved us within the **top 5 ranks** and improved **Employee Scores to reach gold status**. We received **three awards (1st time in the hotel’s history)**. Under my lead we were able to increase profit while enhancing authenticity and while under big business we even improved guest and staff relations!

(2008 – 2009) HOLIDAY INN Beijing

Director of F&B / EAM

Under a very experienced General Manager we completed the **Grand Opening** successfully on April 2009. Due to **extreme cost conscious purchasing criteria**, the project was a special experience. Hosting the **owner’s business partners and government officials** while the **People’s Congress of China** before construction completion. The 309 room hotel was not yet all operational and business for rooms and especially local business for **restaurants already started to thrive**. We had successfully implemented the new rolled-out **“Refresh Program”** and the new **“Stay Real Program.”** From the beginning on and were able to **secure several big companies as our very frequent repeat guests** at Cantonese restaurant and at the Café we surprised our guests with a **more creative** a la carte menu and a wide array of promotion ideas for the buffet.

(2006 – 2008) CROWNE PLAZA Pudong Shanghai

Director of F&B

After a short time on board I was able to **minimize turnover** of the management team and within the second year line staff was stabilized too. F&B structure, quality and most important **profit improved** while staff and par-time staff was reduced due to restructuring, trainings and motivation **with improved guest and staff satisfaction** index. Chinese & Japanese restaurant made profitable due to my marketing ideas and restructuring. Other highlights in this time were for example **Creating of Events** like Christmas celebration, fully driven by F&B department. Creating of an all new **“guest loyalty team”** and the proper concept for it helped to increase revenue, guest satisfaction, public relations, better **market awareness** and proper recording of all events. Receiving of the official **5 Star rating** and successful implementation for **“green hotel”** award

(2004 – 2006) SINO-SWISS Hotel Beijing

Hotel with reputation for amazing special Events like Black Tie Golf, International Marathon on the Great wall and our Log Cabin with real Snow production outside

(2003 – 2004) THE LANDMARK Hotel Shenzhen

Director of F&B

With new management team on board to prepare the hotel for new glory again, involved in whole hotel reinvention, concept creations and renovation ideas

(2002 – 2003) NOVOTEL Xinqiao Beijing

Converting from oldest international hotel to new international standard; work and train associates to bring them up to top level in shortest time

(2001 – 2002) GLORIA PLAZA Hotel Beijing

Director of F&B

Built a great team in shortest time and improved all outlets and whole department in every way; creating events at the Sport City Café for revenue and reputation.

(2000 – 2001) THE JIANGUO Hotel

Executive Chef

First time in China and my transformation out of kitchen into higher Management

(1998 – 2000) RENAISSANCE Hotel Vienna / AUSTRIA

Inovator of new concepts and management ideas

(1997 – 1998) RENAISSANCE Hotel Prague / CZECH REPUBLIC

Best hotel in town at the time with most famous fine dining restaurant

(1994 – 1997) RENAISSANCE PENTA Hotel Vienna / AUSTRIA

Transfer as support to Executive Chef for brand new beginning of department

(1993 – 1994) ACTIVITA Scheffau / AUSTRIA

Sport resort hotel for all 4 seasons next to Kitzbuehl

(1992 – 1993) RENAISSANCE Vienna / AUSTRIA

First base after many years abroad working for former leader again

(1992 – 1992) GLOCKENBACH Munich / GERMANY

Fine dining restaurant of favourite student of Chef of Century Mr. Witzigman

(1990 – 1992) THE RITZ-CARLTON Atlanta / USA

Company Headquarters, at the Michelin Star Chef Restaurant

(1987 – 1990) THE RITZ-CARLTON Atlanta / USA

Probably best upcoming hotel Company guided directly by Mr. Horst Schulze

(1986 – 1987) CAMBRIDGE BEACHES Hotel Somerset / BERMUDA

Most famous cottage hotel with individual private beaches, while top standards

(1984 – 1986) CARRIAGE HOUSE St. Georges / BERMUDA

I started at 19 years young; turned down great offer at home for a intl. experience

BUSINESS & CHARACTER REFERENCES

Mr. JoonAun Ooi, VP of Operations Wyndham Hotels: JoonAun.Ooi@wyn.com
Mrs. Jessica Hong, Wyndham Human Resources Manager: Jessica.hong@wyn.com
Mrs. Ivy Yang, Wyndham Yuelai Owners: ivy.yang@wyndhamcqml.com.cn
Mr. Stephen Chung, Howard Johnson , ED& COO: stephen.chung@gchhotels.com
Mr. Des Purgson, Banyantree Managing Director: des.pugson@banyantree.com
Mr. David Shackleton, VP E. CN IHG (at the time) davidianshack@yahoo.com.au
Mr. Gerhard Fasching, General Manager (Mentor) gerfa@hotmail.com

Please do contact me at any time for any more information you may require and updated reference contact list according to your requirements.



HOBBIES

Caring for family (in holidays as located in Beijing for schooling)
Work really is my best motivator
Simple exercise like weights and cardio for healthy body and mind
Easy reading at leisure times